

Food Products

READY-TO-USE BUTTERCREAM ICING

Our decorators raved about this time-saving, ready to use icing. Not only does it taste great but it holds up so well you can use it for decorating – no droop, no sag, just crisp, sharp edges. And the smooth, workable consistency takes colors brilliantly and can be flavored easily. One 1½ lb. container will ice a 10 in. layered cake or one 12x18 in. sheet cake.

41238	White, 1½ lb.	\$ 4.49 pkg.
41246	White, 4½ lb.	13.39 pkg.
26228	Pail White, 30 lb.	48.00 pail
41394	Choc., 1½ lb.	4.49 pkg.
41416	Choc., 4½ lb.	11.99 pkg.



CANDY CENTERS

The finest quality candy centers ready for rolling, dipping, and filling candies. **Buttercream** is smooth and light, great rolled to use as a center or as a base for adding nuts, fruits and flavors to create your own centers.

Cherry is loaded with fruit and is great for creating your own center. **Coconut Cream** is a fondant base loaded with tender coconut. **Maple Nut** has a full maple flavor and an abundance of nuts. **Peanut Butter** a tasty favorite and a must for peanut butter cups. **Peppermint** is a smooth and creamy refreshing center. **Raspberry, Strawberry, and Lemon** are filled with fruity flavor and zing. 1-lb. package.

66958	Buttercream Center	\$4.49 pkg.
49816	Cherry Center	5.79 pkg.
49840	Coconut Cream Center	4.59 pkg.
32573	Lemon Center	4.19 pkg.
58955	Maple Nut Center	5.69 pkg.
59374	Peanut Butter Center	5.69 pkg.
33863	Peppermint Center	4.69 pkg.
31119	Raspberry Center	4.79 pkg.
31151	Strawberry Center	5.19 pkg.

COCOA BUTTER

Cocoa butter may be added to chocolate for a thinner consistency. Cocoa butter is also called for in some gourmet desserts.

64165	Cocoa Butter, 1 oz.	\$ 2.29
558206	Cocoa Butter, 1 lb.	21.50

COCONUT DOUGH CENTER

Our most coconutty center, Coconut Dough is chewy and moist and ready for rolling and dipping or combining with other centers such as caramel, whipped chocolate, or almonds. 1-lb. package.

50830	Coconut Dough Center	\$4.19 pkg.
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CITRIC ACID POWDER

Add tartness to candies, desserts, and drinks with citric acid crystals.

615798	Citric Acid, 4 oz.	\$3.45 pkg.
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CRISP RICE

Crisp, crunchy rice designed to stay crisp in cookies and candy. Great with caramel or chocolate. Unlike cereal, doesn't lose its crunch in baked goods and candies.

30511	Crisp Rice, Medium, 1 lb	\$3.05 pkg.
95737	Crisp Rice, Medium, 4 oz.	.99 pkg.

EASY FONDANT

Our finest dry fondant developed for the candy industry. Use for hand-rolled candy cream centers, cordials, cast creams, anywhere fondant might be used. Easy Fond's fine texture helps it to mix faster and feel creamier. May be used to replace powdered sugar in buttercream icings. Recipes included.

94064	Easy Fond, 8 oz.	\$ 1.69 pkg.
50601	Easy Fond, 2.5 lb.	5.89 pkg.
50628	Easy Fond, 5 lb.	10.79 pkg.

FONDANT READYMIX

Easy to use Fondant Readymix makes fondant in minutes. Flavor it and add fruits and nuts to create your own candy creation. Make buttercream icings, poured fondant icing, cream centers, or cordials. Recipes included.

94129	Fondant Readymix, 8 oz.	\$ 1.60 pkg.
52205	Fondant Readymix, 2.5 lb.	5.49 pkg.
34193	Fondant Readymix, 5 lb.	10.29 pkg.

GLUCOSE

No more sticky hard candies. This glucose is a special type of corn syrup made for the confectionery trade. Use it in hard candies to prevent candies from getting sticky so quickly and in caramels to help them hold their shape better without over-cooking. Recipes included.

52620	Glucose, 2½ lb.	\$ 3.99 pkg.
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INVERTASE

Add Invertase to fondants and cordials to help retain moistness and improve creaminess. Instructions included.

615787	Invertase, 2 oz.	\$3.19 pkg.
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LECITHIN

An emulsifier, formulated for use in foods: chocolate, candies, dressings, and more. Helps bind ingredients together and prevent separation.

47317	Lecithin, 4 oz.	\$2.75 pkg.
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PETER'S CARAMEL

Absolutely unbeatable, this caramel is excellent with apples, nuts, coconut, marshmallow, and crisp rice. Cut it, melt it, roll it, dip it, or layer it; you'll find many ways to use it if someone doesn't eat it first. (Kosher)

94013	Caramel, 1 lb.	\$ 4.99
11967	Caramel, 5 lb.	18.99
572535	Caramel, 30 lb.	79.95

NULOMOLINE

Nulomoline is a standardized invert sugar used for making fine grained, smooth candies and icings and moist cookies. Replace corn syrup or 10% of the granulated sugar by weight with Nulomoline. Recipes included.

52361	Nulomoline, 2½ lb.	\$ 7.19 pkg.
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PARAMOUNT CRYSTALS

Paramount crystals are a must to help prevent icing break down due to humidity and helps restore coating to a useable condition when it has been damaged by such things as too high heat or moisture. Directions included.

83445	Paramount Crystals, 8 oz.	\$2.69 pkg.
91715	Paramount Crystals, 5 lb.	21.95 pkg.



Cut caramels or pizzas with ease. You can rock through. The stainless steel construction makes cleanup a breeze.

592129	Mezzaluna, 14x 3"	\$10.29
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PETER'S LIQUID CARAMEL

Peter's smooth flowing liquid caramel is creamy and buttery. Liquid Caramel is the perfect consistency for filling candy shells, filling or topping cakes or snacks, and drizzling over apple slices or ice cream. 1-lb. package.

520438	Peter's Liquid Caramel	\$5.19 pkg.
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CARAMEL BITS

Tasty balls of caramel (approx. 1/4 in.) ideal for use in clusters, rocky road, with nuts or alone. They disappear so fast you'll want more than one pound. One pound package.

641677	Caramel Bits	\$5.59 pkg.
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PEARL SUGAR

Pearly white grains of sugar add interest to toppings! Pearl sugar is specified in many continental recipes as a garnish and trim. 10 oz.

591726	Pearl Sugar	\$5.19 pkg.
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PIPING GEL

Add glistening accents to cakes and cookies. Gel is perfect for writing, borders, and adding bright glistening accents to flowers. Sets up firm but won't harden. Piping gel is also used for stabilizing whipping cream, meringue and icings.

635200	Clear Piping Gel, 12 oz.	\$ 3.19 pkg.
48127	Clear Piping Gel, 5 lb.	17.99 pkg.
579505	White Piping Gel, 24 oz.	7.59 pkg.

THIN WAFER PAPER SHEETS, EDIBLE

Edible wafer paper can add new dimensions to cake decorating. Use it for flowers, leaves, diplomas, and for painting special designs. 11 x 8 in. sheets. Directions included.

11 x 8 in. Rectangular Sheets.

605887	Thin White Wafer Paper	\$14.95 pkg./100
605898	Thin Wafer Paper, Trial Pack	1.99 pkg./10

VAN-O-VAN

Powdered vanilla! This synthetic vanilla product enables you to flavor candies and icings with absolutely no danger of thinning out. Its pure white color is preferred by bakers everywhere because it does not discolor white icings.

About twice as strong as average household vanilla. Van-O-Van has a shelf-life of about 1 year. May turn brown if left uncovered.

28681	Van-O-Van, 4 oz.	\$ 3.49
71706	Van-O-Van, 1 lb	12.99

WHISTOJEL

Pectin jelly candies have long been known to be the best jellies. The clean bite and good flavor carriage give it its reputation. Instructions included. It'll be a great addition to your candy line.

86010	Whistojel, 8 oz.	\$11.50 pkg.
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WRITE ON GEL

Piping gel in a tube for quick and easy decorating. Each tube has a fine point and holds 1½ ounces.

12866	Black Write On Gel	\$1.35 pkg.
13080	Sky Blue Write On Gel	1.35 pkg.
13099	Green Write On Gel	1.35 pkg.
13358	Orange Write On Gel	1.35 pkg.
13390	Pink Write On Gel	1.35 pkg.
13463	Purple Write On Gel	1.35 pkg.
13625	Red Write On Gel	1.35 pkg.
13854	Yellow Write On Gel	1.35 pkg.