

Culinary Essentials™

All Types of
Baking Solutions
to Ensure
Sweet Success!

Matcha Macarons

- 1 egg white
- ¼ cup granulated sugar
- ¼ almond flour
- ½ cup powdered sugar
- 1 tsp matcha

<http://bit.ly/2uFr514>



Orange-Cardamom Madeleines

- ¼ cup unsalted butter
- 1 tbsp good quality honey
- 1 tsp pure vanilla extract
- ¾ cup all-purpose flour
- 1 tsp baking powder
- ¾ tsp ground cardamom

<http://bit.ly/2TMbjMc>

Sour Cherry Strawberry Meringue Galette

For the Galette

- 2 cup all-purpose flour
- 2 tsp granulated sugar
- ¼ tsp kosher salt
- 10 tbsp very cold butter, cut into cubes
- ½ cup ice water

<http://bit.ly/2VcbvWr>

Tasty Toaster Tarts

For the Crust

- 2 cup all-purpose flour
- 1 tbsp sugar
- 1 tsp salt
- 1 cup unsalted butter, cut into parts
- 1 egg

<http://bit.ly/2uCTncR>

Italian Cream Cake

- 1 cup all-vegetable shortening
- ½ cup butter, softened
- 2 cup sugar
- 1 tbsp orange zest
- 1 tsp vanilla extract
- 6 large eggs, separated

<http://bit.ly/2JXRvfr>