

Hello Bakery Friends,

Introducing a turn-key solution to the demand for more natural, better quality, and better-for-you baked goods, we offer 2 great All Natural Cake & Muffin Mixes: ***Our All Natural Chocolate & Yellow Parve Crème Cake Mixes.***

Create fabulous Muffins, Cupcakes, Layers, Cookies or any other cake item from these ***Natural Parve Crème Cake Mixes. Some Recipes Enclosed!***

We formulated these ***Natural Parve Crème Cake Mixes*** to be completely free of chemicals and preservatives. Shelf-Life, Flavor, Consistency and Versatility are not compromised. These Mixes can be used as substitutes for current cake offerings or providing a choice to the consumer to have an all natural product. Zero Trans Fats. No Bleached Flours. No Artificial Colors, Dyes, or Flavors. Dairy-Free. Non-GMO. Completely on the cutting edge to offset the avalanche of what has become such a processed food industry. This is the future of well-being in the bakery. Our customers are demanding to know what we are putting in our products.

We continue to usher the way toward quality and value. What has become such a commodity based business can evolve into a win-win for both you and your customers. What can we do for you to improve your profit margins and sales?

**Let us demonstrate to you the power of quality and value. Call or Write  
anytime: Joe 978-682-6824 or [jpiotte@comcast.net](mailto:jpiotte@comcast.net)**

## #22177 Chocolate Natural Crème Cake Cookies

#22177	Chocolate Natural Parve Cream Cake	2 lb 8 oz.
	Whole egg	9 oz.
	Butter (softened)	13 oz.
	Chocolate chips (optional)	4 oz.

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Total weight 4 lbs. 2 oz.

### Method:

- Mix all ingredients on low speed for one minute. Except chocolate chips
- Scrap bowl; mix another one minute on low speed.
- If desired, add chocolate chips and carefully incorporate.
- Scoop cookies on sheet pan.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15 minutes for a one ounce cookie.

### Suggested method for larger production:

- Scale Cookie dough to 22 oz.
- Roll into logs of 20 inch in length.
- Wrap in plastic and freeze.
- When ready to bake, cut each log into twenty 1" pieces.
- Place on sheet pan, let defrost lightly.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15

### Variation:

Replace chocolate chips with nuts or spices for different flavor and appearance.

## **#24024 Natural Peanut Butter Crème Cake Cookies**

#24024	Natural Parve Cream Cake	10 lb
	Whole egg	1 lb 8 oz.
	Butter (softened)	3 lb
	Natural Peanut Butter	4 lb

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Total weight	18 lbs. 8 oz.
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### Method:

- Blend all ingredients for one minute on low speed
- Scrap bowl; mix another one minute on low speed.
- Scoop cookies on sheet pan.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15 minutes for a one ounce cookie.

### Suggested method for larger production:

- Scale Cookie dough to 22 oz.
- Roll into logs of 20 inch in length.
- Wrap in plastic and freeze.
- When ready to bake, cut each log into twenty 1” pieces.
- Place on sheet pan, let defrost lightly.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15

### Variation:

Replace chocolate chips with nuts or spices for different flavor and appearance.



## #24024 Natural Chocolate Chip Cookies

#24024	Natural Parve Cream Cake	10 lb
	Whole egg	1 lb 8 oz.
	Butter (softened)	3 lb
	Natural Chocolate Chips	4 lb

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Total weight	18 lbs. 8 oz.
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### Method:

- Blend all ingredients except for the chocolate chips and mix on low speed for one minute.
- Scrap bowl; mix another one minute on low speed, then incorporate the chocolate chips until even.
- Scoop cookies on sheet pan.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15 minutes for a one ounce cookie.

### Suggested method for larger production:

- Scale Cookie dough to 22 oz.
- Roll into logs of 20 inch in length.
- Wrap in plastic and freeze.
- When ready to bake, cut each log into twenty 1" pieces.
- Place on sheet pan, let defrost lightly.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15

### Variation:

Replace chocolate chips with nuts or spices for different flavor and appearance.

## #24024 Natural Sugar Cookies

#24024	Natural Parve Cream Cake	10 lb	
	Whole egg	1 lb 8 oz.	
	Butter (softened)	3 lb	
	Natural Vanilla Flavor		1 oz
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	Total weight	14 lbs.	9 oz.

### Method:

- Blend all ingredients on low speed for one minute.
- Scrap bowl; mix another one minute on low speed
- Scoop cookies on sheet pan.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15 minutes for a one ounce cookie.

### Suggested method for larger production:

- Scale Cookie dough to 22 oz.
- Roll into logs of 20 inch in length.
- Wrap in plastic and freeze.
- When ready to bake, cut each log into twenty 1” pieces.
- Place on sheet pan, let defrost lightly.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15

### Variation:

Replace chocolate chips with nuts or spices for different flavor and appearance.

## #24024 Natural Pumpkin Cookies

#24024	Natural Parve Cream Cake	10 lb
	Whole egg	1 lb 8 oz.
	Butter (softened)	3 lb
	Natural Canned Pumpkin	3 lb

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Total weight	17 lbs. 8 oz.
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### Method:

- Blend all ingredients on low speed for one minute.
- Scrap bowl; mix another one minute on low speed.
- Scoop cookies on sheet pan.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15 minutes for a one ounce cookie.

### Suggested method for larger production:

- Scale Cookie dough to 22 oz.
- Roll into logs of 20 inch in length.
- Wrap in plastic and freeze.
- When ready to bake, cut each log into twenty 1" pieces.
- Place on sheet pan, let defrost lightly.
- Bake @ 375 F. in a deck oven, or @ 350 F. in a convection oven, for about 12-15

### Variation:

Replace chocolate chips with nuts or spices for different flavor and appearance.



#24024	Natural Parve Cream Cake	2 lb 8 oz.
	Whole egg	8 oz.
	Butter (softened)	8 oz.
	Toasted Almonds	7 oz.
	Craisins	6 oz
	Orange Zest	1Tsp.
	Natural Almond Flavor	to taste
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	Total weight	4 lbs. 5 oz.

Method:

- mix all ingredients one minutes on low speed
- Scrap bowl; mix another one minute on low speed.
- Scale 17 oz logs and roll in granulated sugar.
- Bake @ 375 F. in a deck oven, or @ 325 F. in a convection oven, for about 20 to 25 minutes until logs are bake through.

Completely cool baked Biscotti logs.

Cut on an angle the indivisible biscotti cookies

Lay the cookies on their side and re-bake for 10 to 12 minutes until golden brown on the edges at 350

## #22177 Natural Double Chocolate Almond Biscotti Cookies

#22177	Natural Chocolate Parve Cream Cake	2 lb 8 oz.
	Whole egg	8 oz.
	Butter (softened)	8 oz.
	Toasted Almonds	7 oz.
	Chocolate Chips	6 oz
	Natural Almond Flavor	to taste

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Total weight 4 lbs. 5 oz.

### Method:

- mix all ingredients one minutes on low speed
- Scrap bowl; mix another one minute on low speed.
- Scale 17 oz logs and roll in granulated sugar.
- Bake @ 375 F. in a deck oven, or @ 325 F. in a convection oven, for about 20 to 25 minutes until logs are bake through.

Completely cool baked Biscotti logs.

Cut on an angle the indivisible biscotti cookies

Lay the cookies on their side and re-bake for 10 to 12 minutes until golden brown on the edges at 350



**With Abel & Schafer's Natural Parve  
Crème Cake Mixes you can prepare  
many varieties of formulas.**

## **All Natural**

No Artificial Colors or Flavors

No Artificial Dyes

No Preservatives

No Additives

Natural Leavening System, No Aluminum

No Bleached or Bromated Flour

Non-GMO

ZERO Trans Fats

Parve

Dairy-Free

This mix will comply with the high quality demands of  
the Natural Markets industry.

Use our All Natural Parve Crème Cake Mixes to create many different  
natural bakery items such as cakes, muffins, cupcakes, cookies,  
loaves, rings, sheets and layers.

## #24024 Natural Parve Creme Cake

### Recommended Recipe:

Natural Parve Creme Cake	10 lbs.
Whole Eggs	3 lbs. 8 oz.
Oil	3 lbs.

Step 1: Mix 1 minute in low speed, then mix 3 minutes in medium speed.

Add the following:

Water	2 lbs. 4 oz
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Step 2: Mix 1 minutes in low speed. Scrape down, mix 3 minutes in low speed.

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### Enjoy Great Recipe Ideas from our Natural Parve Crème Cake

All based on 10 lb. basic batch recipe.

***Carrot Dream:*** Add 20 oz. shredded carrots, 10 oz. honey, 1 oz. cinnamon, ¼ oz. allspice, 10 oz. raisins, 20 oz. crushed pineapple, and 10 oz. walnut pieces.

***Lemon-Lime Dream:*** Modify 10 lb. batch formula to 10 lbs Dream Cake mix, 3 lbs. 8 oz. whole eggs, 3 lbs. oil, 2 lbs. water, 2 oz. lemon oil, 12 oz. lime juice, same bag mixing, etc. procedures.

***Blueberry Sour Crème:*** Simply substitute the entire amount of oil in recipe with straight sour crème and add 2 lb. frozen blueberries to the 10 lb. mixed batch of batter.

***Almond Poppy Dream Cake:*** Add 9 oz. poppy seeds and ¼ oz. Natural almond extract. Ice cake w/ Natural almond-flavored icing and garnish w/ sliced almonds.

***Pumpkin Chocolate Chunk:*** Add 3 lbs. canned pumpkin, 2 oz. pumpkin spice, and 3 lbs. chocolate chunks to recipe.

And the varieties continue with our Natural Parve Crème Cake Mix

*All based on 10 lb batch size:*

***Cranberry-Apple Dream Cake:*** Back to using the Dream Cake. Add 1 lb. 8 oz. frozen sliced cranberries. Also add 1 lb. 8 oz. diced apples. Add about 2-3 oz. cinnamon.

***Go Bananas Nut Dream Cake:*** Reduce water amount in 10 lb. batch recipe by 1/3rd. Then add 5 lbs. banana puree and 2 lbs. walnuts. For extra kick add Natural Banana Flavor

***Zucchini Nut Dream Cake:*** Add 1 lb. 10 oz. diced zucchini and 10 oz. chopped walnuts.

***Date Nut Dream Cake:*** Add 1 lb. chopped dates and 10 oz. slivered almonds.

## **#22177 Natural Parve Chocolate Creme Cake**

### **Recommended Recipe:**

Natural Parve Chocolate Creme Cake	10 lbs.	
Whole Eggs	3 lbs.	8 oz.
Oil	3 lbs.	

Step 1: Mix 1 minute in low speed, then mix 3 minutes in medium speed.

Add the following:

Water	2 lbs.	4 oz
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Step 2: Mix 1 minutes in low speed. Scrape down, mix 3 minutes in low speed.

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***Cranberry White Chocolate Crème Cake:*** Use Chocolate Crème Cake mix and add 1 lb. white chocolate chips and 1 lb. frozen sliced cranberries. Finish cake after cool w/ our Sweet New Snow non-melting decorating sugar