

Almond cinnamon cookie

Belgian inspiration. Handmade in the Pyrenees.



HANDMADE IN SMALL BATCHES

A soft centre and a lightly crisp edge, with a rich almond flavour and warm cinnamon. My interpretation of Belgian speculaas.

100 g

Individually wrapped.
Also available as 2 × 25 g (50 g total). Enjoy with coffee or tea.

SHELF LIFE

5 weeks from baking

STORAGE

Room temperature

CONTAINS

Almonds and eggs

Gluten lab-tested

Laboratory tested: less than 5 mg/kg gluten in the tested cookie sample, below the EU gluten-free limit of 20 mg/kg.

For shops and coffee bars. Flexible first orders and volume pricing on request.

Product details

Almond cinnamon cookie

INGREDIENTS

Cane sugar, **almond flour**, plant-based margarine (rapeseed and sunflower oils in varying proportions, water, coconut fat, salt, emulsifiers: sunflower lecithin and mono- and diglycerides of fatty acids, natural flavouring, vitamins A, D and E), tapioca flour, **almond flakes**, wholegrain rice flour, **eggs**, potato starch, bicarbonate, cinnamon and xanthan gum.

ALLERGENS & GLUTEN

Contains **almonds and eggs**. Laboratory tested: less than 5 mg/kg gluten in the tested cookie sample, below the EU gluten-free limit of 20 mg/kg.

STORAGE & SHELF LIFE

Store at room temperature. 5 weeks from the baking date. Refer to the best-before date on the pack. Retailer deliveries: at least 4 weeks remaining on arrival.

PRODUCTION & DELIVERY

Production starts on Mondays, with orders from the previous week included in the next production plan, subject to ingredient availability and production capacity. Production takes at least 3 working days before dispatch.

Delivery across the eurozone. Transit from dispatch: Belgium 4-5 working days; Spain 2-3 working days. Ask me about costs and timing for other destinations. Transit is additional to waiting and production time.

NUTRITION

Per 100 g

Energy

1789.61 kJ / 429.17 kcal

Fat

22.69 g

of which saturates

4.38 g

Carbohydrate

48.75 g

of which sugars

29.01 g

Fibre

3.05 g

Protein

6.36 g

Salt

0.67 g

Provisional recipe calculation. No weight loss during baking assumed.

TRADE ORDERS

Flexible first orders for your shop, coffee bar or hotel. Contact Annelies to discuss quantities and delivery.

100 g individually wrapped.

Also 2 × 25 g. Same recipe for all cookie formats.

Handmade in the Catalan Pyrenees

Contact Annelies for product questions or a flexible first order.
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