Henry & Henry™
NEW YORK SINCE 1899

PRESENTS

ORIGINAL

AMERICAN Sweets

MADE WITH LOVE

CREATIVE ORIGINALS

PRODUCTS AND RECIPES

.ORIGINAL.

AMERICAN Sweets

.MADE WITH LOVE.

Find your Signature Style

A great way to delight consumers is to personalize your pastry with a colourful and unique decoration. Take a look at the range that our pastry chefs have created from a simple Muffin Mix. It enables you to infuse passion and creativity into your everyday creations.

AMERICAN ICING

American Icings are the fundamental ingredients to make an authentic American Pastry.

- ★ EASY TO HANDLE
- ★ GREAT FLEXIBILITY, AS COATING AND FILLING
- ★ SOFT STRUCTURE
- ★ FREEZE-THAW STABLE

ORIGINAL AMERICAN SWEETS

Pure enjoyment!

The Secret is Versatility

America is a land of versatile desserts and cakes with a wide variety across the country. You'll find pralines and cookies almost everywhere. The Original American Sweets programme features a range of premium bakery ingredients helping you create authentic American Sweets or add an American twist to your everyday creations.

Indulgence meets Creativity

Consumers are seeking out home-made style pastries with natural flavours without compromising on taste. These recipes enable you to do exactly that; for example, there are so many ways to use coconut flavour – from an exotic or refreshing twist to an indulgent white note.

PINEAPPLE-UPSIDE-DOWN

PREPARATION	INGREDIENTS	Weight (g)
Grease five pans of a **strap of pans***). Sprinkle 30 g of brown sugar into each and place 4 halved pineapple slices at the bottom.	Brown sugar Pineapple slices, tin	150 350
Fold DARK CHOCOLATE CHUNKS and lemon zest into the muffin batter.	DARK CHOCOLATE CHUNKS Lemon zest, sugared	150 3
Fill each pan with 325 g of batter. Cover the strap of pans with a sheet and bake.	Muffin batter made from AMERICAN CAKE & MUFFIN *(see basic recipe on the bag)*	1,500
After baking, turn out the cake, glaze with **Meister Apriko-Gel** and decorate.	**Meister Apriko-Gel**	125
Oven temperature: 200 °C (40 °C below the temperature for rolls)	**TOTAL WEIGHT**	2,278
Baking time: approx. 40 minutes	**NUMBER OF PIECES**	5

*PINEAPPLE-UPSIDE-DOWN IS A **POPULAR DESSERT** AND BRINGS BACK **CHILDHOOD MEMORIES***

SERVICE-CLUB

*) **Strap of pans**
Art. No. 02805, Sales unit: 2 pieces

Order conveniently and easily:
Fax: +49 (0)421 – 3502-208
Phone: +49 (0)421 – 3502-281

RHUBARB SLICE

PREPARATION	INGREDIENTS	Weight (g)
Fold WHITE CHOCOLATE CHUNKS into the muffin batter.	Muffin batter made from AMERICAN CAKE & MUFFIN *(see basic recipe on the bag)*	2,000
Fill the batter into a **folding baking pan "American Sweets"****) and level it.	WHITE CHOCOLATE CHUNKS	200
Sprinkle rhubarb pieces and Toffee Streusel on top and bake.	Pieces of rhubarb Toffee Streusel	400 250
Immediately after baking, sprinkle brown sugar on the hot cake.	Brown sugar	100
Oven temperature: 190 °C (50 °C below the temperature for rolls)	**TOTAL WEIGHT**	2,950
Baking time: approx. 55 minutes	**NUMBER OF PIECES**	1

SERVICE-CLUB

) **Folding baking pan "American Sweets"
Art. No. 02017, Sales unit: 50 pieces

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*A SIMPLE **DELCICOUS RHUBARB** CAKE WITH THE **SECRET** OF FLAVOURED **TOFFEE CRUMBLE***

COCONUT SLICE

PREPARATION	INGREDIENTS	Weight (g)
Soak coconut flakes in water for approx. 15 minutes.	Coconut flakes, large Water	200 100
Next, fold in coconut flakes, vanilla flavouring and chopped pecan nuts into the muffin batter.	Vanilla flavouring Pecan nuts, chopped	10 50
Fill the batter into an **folding baking pan "American Sweets"***), level it and bake.	Muffin batter dark made from AMERICAN CAKE & MUFFIN DARK *(see basic recipe on the bag)*	2,000
After cooling, apply AMERICAN DARK ICING and sprinkle with coconut flakes.	AMERICAN DARK ICING Coconut flakes	300 10
Oven temperature: 190 °C (50 °C below the temperature for rolls)	**TOTAL WEIGHT**	2,670
Baking time: approx. 45 minutes	**NUMBER OF PIECES**	1

Tips & Recipes

Did you know that Coconut is increasingly used in combination with tropical fruits, brown notes and citrus flavours?

***DARK LOVE** UNFOLDS FROM THE FIRST BITE WITH A **TROPICAL COCONUT** NOTE. **PECAN NUTS** INSIDE TOPPED WITH A SMOOTH ICING*

MUFFIN CREAM CHEESE SLICE

PREPARATION	INGREDIENTS	Weight (g)
Mix AMERICAN CAKE & MUFFIN with all other ingredients with a coarse whisk at medium speed into a smooth batter.	AMERICAN CAKE & MUFFIN Oil Whole egg Water Cream cheese Lemon zest	1,000 300 400 200 200 3
Mixing time: 5 minutes, medium speed *Weight per liter: approx. 1,050 g*		
Fill the batter into the **folding baking pan "American Sweets"***) and level it. Place the baking pan onto an aluminum baking sheet and bake.		
CARAMEL CRÈME: Mix the AMERICAN CARAMEL ICING with the whipped non-dairy cream and cream liqueur.	**CARAMEL CRÈME:** AMERICAN CARAMEL ICING Non-dairy cream Cream liqueur	 200 200 50
Spread caramel crème onto the cooled cake base, decorate and cut into pieces.		
Oven temperature: 190 °C (50 °C below the temperature for rolls)	**TOTAL WEIGHT**	2,553
Baking time: approx. 45 minutes	**NUMBER OF PIECES**	1

A SOFT AND TENDER** CAKE WITH **CREAM CHEESE** INSIDE AND TOPPED WITH A **CARAMELL ICING

SERVICE-CLUB

*) **Folding baking pan "American Sweets"**
Art. No. 02017, Sales unit: 50 pieces

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SWISS ROLL WITH CRÈME

PREPARATION	INGREDIENTS FOR SWISS ROLL "VANILLA CRÈME"	INGREDIENTS FOR SWISS ROLL "DARK CRÈME"	INGREDIENTS FOR SWISS ROLL "CARAMEL CRÈME"	Weight (g) per recipe
Mix AMERICAN CAKE & MUFFIN and all other ingredients with a coarse whisk or a flat beater at medium speed into a smooth batter. *Mixing time: 5 minutes* *Weight per liter: approx. 1,050 g* Spread the batter onto two baking sheets (approx. 60 x 40 cm) lined with parchment paper and bake without steam.	AMERICAN CAKE & MUFFIN DARK Whole egg Oil Water	AMERICAN CAKE & MUFFIN Whole egg Oil Water	AMERICAN TOFFEE CAKE Whole egg Oil Water	1,250 625 500 325
CRÈME: Mix AMERICAN ICING with the whipped non-dairy cream. Apply 400 g crème onto each of the cake bases, roll up from the long side and refrigerate. Cut the Swiss Roll into pieces of desired thickness and decorate.	CRÈME WITH VANILLA FLAVOUR: AMERICAN VANILLA ICING Non-dairy cream	CRÈME WITH COCOA FLAVOUR: AMERICAN DARK ICING Non-dairy cream	CRÈME WITH CARAMEL FLAVOUR: AMERICAN CARAMEL ICING Non-dairy cream	400 400
Oven temperature: 250 °C (10 °C above the temperature for rolls) Baking time: approx. 5 minutes	TOTAL WEIGHT	TOTAL WEIGHT	TOTAL WEIGHT	3,500
	NUMBER OF PIECES	NUMBER OF PIECES	NUMBER OF PIECES	2

COLOURFUL DECORATION

PREPARATION	INGREDIENTS	Weight (g)
Mix all ingredients into a homogeneous paste and colour with food colour. Apply the paste immediately onto two baking sheets (60 x 40 cm) lined with parchment paper, sprinkle with decoration and bake. Cut the desired shapes from the **hot base** and allow to cool. Oven temperature: 190 °C (50 °C below the temperature for rolls) Baking time: approx. 6 minutes	AMERICAN CAKE & MUFFIN Non-dairy cream Sugar	120 180 120
	TOTAL WEIGHT	420
	BAKING SHEETS	2

MINI WHOOPIES

PREPARATION	INGREDIENTS	Weight (g)
Mix AMERICAN CAKE & MUFFIN and all other ingredients with a coarse whisk or a flat beater at medium speed into a smooth batter. Use a piping bag with a plain nozzle to apply small rounds (approx. 5 g each) onto baking sheets lined with parchment paper. Sprinkle decoration as desired and bake. Whisk the chilled non-diary cream and mix with the AMERICAN ICING. Pipe 5 g of the crème onto half of the whoopies and place another whoopie on top. Oven temperature: 240 °C (temperature for rolls) Baking time: 5–7 minutes	AMERICAN CAKE & MUFFIN or AMERICAN CAKE & MUFFIN DARK Whole egg Oil Water AMERICAN ICING Non-dairy cream	1,000 350 300 220 500 500
	TOTAL WEIGHT	2,870
	NUMBER OF PIECES	187

*IT **IS SO AMAZING** AND VERY **EASY** – SHAPE AND COLOUR YOUR **INDIVIDUAL** DECORATION **AS YOU LIKE!***

SWEET BITES

PREPARATION	INGREDIENTS	Weight (g)
Scale short paste into 25 g pieces, shape into balls, roll in sugar and place onto baking sheets lined with parchment paper. *(Plain: Cinnamon sugar; Dark: sugar; Toffee: Brown sugar)*	Muffin short paste* made from AMERICAN CAKE & MUFFIN Cinnamon sugar	 3,425 200
Press a small dent into each ball, fill with the corresponding sugar and bake.	Muffin short paste dark** made from AMERICAN CAKE & MUFFIN DARK Sugar	 3,425 200
	Toffee short paste** made from AMERICAN TOFFEE CAKE Brown sugar	 3,425 200
Oven temperature: 210 °C (30 °C below the temperature for rolls)	**TOTAL WEIGHT**	10,875
Baking time: approx. 10 minutes	**NUMBER OF PIECES**	94

*BASIC RECIPE: MUFFIN SHORT PASTE	INGREDIENTS	Weight (g)
Mix all ingredients into a smooth, homogeneous short paste.	AMERICAN CAKE & MUFFIN Wheat flour Type 550 **St. Honoré Margarine** Sugar Whole egg Water	1,000 1,000 700 400 250 75
Refrigerate well before further use.	**TOTAL WEIGHT**	3,425

**For the dark dough and caramel dough please use American Cake & Muffin Dark and American Toffee Cake respectively in place of American Cake & Muffin

SWEET BITES OF DELIGHT AND EXCITEMENTS EXPLODING WITH NEW FLAVOURS

THREE COLOUR BISCUITS

PREPARATION	INGREDIENTS	Weight (g)
THREE COLOUR BISCUITS, RECTANGLE SHAPE: Sheet the same amounts of muffin short paste (Plain, Dark and Toffee) to a thickness of approx. 5 mm each, brush with water and combine. Refrigerate.	Muffin short paste* made from AMERICAN CAKE & MUFFIN	3,425
After stiffening, cut into strips of 25 mm width. Wrap into a plain short paste sheeted to a thickness of 3 mm. Refrigerate. For the checkerboard pattern, divide the strips lengthwise and combine with reversed colour pattern before wrapping.	Muffin short paste dark** made from AMERICAN CAKE & MUFFIN DARK	3,425
After stiffening, cut into strips of 5 mm width, place onto prepared cookie sheets and bake.	Toffee short paste** made from AMERICAN TOFFEE-CAKE	3,425
THREE COLOUR BISCUITS, CIRCLES: Sheet the same amounts of muffin short paste (Plain, Dark and Toffee) to a thickness of approx. 3 mm each, brush with water and combine. Next, brush the surface with water, roll up into a spiral (approx. 3 cm diameter) and refrigerate.		
Process as described above.		
Oven temperature: 210 °C (30 °C below the temperature for rolls)	**TOTAL WEIGHT**	10,275
Baking time: approx. 10 minutes	**PIECES (WEIGHT 100 G EACH)**	87

1

After stiffening, cut into strips of 25 mm width and combine with reversed colour pattern.

2

Wrap into a plain short paste sheeted to a thickness of 3 mm.

3

Cut into strips of 5 mm width, place onto prepared cookie sheets and bake.

VARIATION WITH CANDIED FRUITS

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PRODUCT NAME	weight
AMERICAN CAKE & MUFFIN	15 KG
AMERICAN CAKE & MUFFIN DARK	15 KG
AMERICAN TOFFEE CAKE	10 KG
AMERICAN COOKIE	10 KG
AMERICAN BROWNIE	10 KG
AMERICAN DONUT 50	16 KG

PRODUCT NAME	weight
AMERICAN CARAMEL ICING	5 KG
AMERICAN DARK ICING	5 KG
AMERICAN VANILLA ICING	5 KG

PRODUCT NAME	weight
MILK CHOCOLATE CHUNKS	5 KG
DARK CHOCOLATE CHUNKS	5 KG
WHITE CHOCOLATE CHUNKS	5 KG

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