



Engadiner biscuits

HISTORY

The Engadiner biscuit originated in the Engadin region of Switzerland, a long high Alpine valley region in the eastern Swiss Alps located in the canton of Graubünden.

This biscuit is traditionally baked in the "Advent" time in Germany and Switzerland, the darkest time of year leading up to Christmas.

I grew up on these goodies. My Grandma perfected the original recipe by adding a little more butter and nuts, which gives the biscuit a shortbread character.

INGREDIENTS

All ingredients used at Bread Crumbs Bakery are demeter organic quality. We use no artificial flavours and additives, so you can rest assured that what you are eating won't harm you.

Engadiner ingredients:

- Wheat flour
- Butter
- Brown sugar
- Hazelnuts
- Raisins
- Eggs

ABOUT BCB

Bread Crumbs Bakery specialises in traditional German bread making culture.

Our philosophy is very simple: Just Bread. We love pure, organic, hand-made breads and we want to share them with the world. Our breads are made from organic, pure, demeter quality flours and follow a least ingredient principle.

We never add preservatives, taste enhancers or other nasties to our breads. Healthy bread that's good for you and your family – taste and feel the difference!