

Fixing Steps for Each Product

1. Butter Almond Cookies

- **Mix Ingredients:** Combine softened butter, sugar, and a pinch of salt until creamy. Gradually add in flour and finely chopped almonds, mixing until a dough forms.
- **Shape and Chill:** Roll the dough into small balls or shape into desired cookie forms. Chill in the refrigerator for 30 minutes.
- **Bake:** Preheat the oven to 350°F (175°C). Place the cookies on a baking tray and bake for 12-15 minutes or until golden. Let them cool completely before packaging.

2. Pound Cake

- **Cream Butter and Sugar:** Beat softened butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each addition.
- **Add Dry Ingredients:** Sift flour and a pinch of salt into the mixture. Gently fold in, alternating with a bit of milk or cream to keep the batter smooth.
- **Bake:** Pour the batter into a greased loaf pan and bake at 350°F (175°C) for 50-60 minutes or until a toothpick comes out clean. Let it cool before slicing or packaging.

3. Pineapple Cake

- **Prepare Pineapple:** Chop fresh or canned pineapple into small pieces and drain any excess juice. Set aside.
- **Make Batter:** Mix sugar, eggs, and melted butter until well combined. Fold in flour, baking powder, and the chopped pineapple.
- **Bake:** Pour the batter into a prepared baking pan and bake at 350°F (175°C) for 35-40 minutes. Let cool before serving or packaging.

4. Candies

- **Melt Base Ingredients:** Using a double boiler, melt sugar and syrup (or chocolate, depending on the type of candy) until smooth.
- **Add Flavorings:** Stir in any extracts, nuts, or flavorings as needed. Pour into molds or shape onto wax paper.
- **Cool and Set:** Allow candies to cool completely and set before wrapping individually.

5. Marshmallow Nougat

- **Heat Sugar and Syrup:** In a saucepan, heat sugar, corn syrup, and water until it reaches the soft-ball stage (around 240°F or 115°C).
- **Whip Egg Whites:** Beat egg whites until soft peaks form. Gradually pour in the hot syrup while continuing to whip.
- **Fold in Fillings:** Once thick and glossy, fold in chopped nuts or dried fruits. Pour into a greased pan, let cool, and slice into pieces.

6. Italian Bread Focaccia

- **Mix Dough:** Combine flour, yeast, salt, and warm water to form a sticky dough. Knead until smooth and elastic.

- **Let Rise:** Cover the dough and let it rise in a warm place for 1-2 hours or until doubled in size.
- **Shape and Bake:** Flatten the dough onto a baking tray, dimple the surface, and drizzle with olive oil. Sprinkle with herbs and bake at 425°F (220°C) for 20-25 minutes until golden.

7. **Fruit Jelly Chocolate**

- **Make Fruit Jelly:** Puree fresh fruits and cook with sugar and pectin until it thickens. Pour into a shallow pan and let it set.
- **Melt Chocolate:** Use a double boiler to melt chocolate until smooth. Cut the fruit jelly into small squares and dip into the melted chocolate.
- **Set and Package:** Place dipped chocolates on wax paper to set. Once the chocolate hardens, package in individual wrappers.

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