



## Marlo's Bakeshop History & FAQs

# THE BISCOTTI WITH THE SOUL OF A COOKIE!

- We are headquartered in San Francisco and we do our baking in Sonoma County- wine country!
- Our products are made exclusively with premium, non-GMO ingredients that we source locally as often as possible. [WE ARE THE ONLY NON-GMO PROJECT VERIFIED BISCOTTI ON THE MARKET!](#)
- Our cookies are called **SOFT-BAKED BISCOTTI**. So they won't 'break your teeth' but are still great to dunk and dip!
- Our cookies are twice-baked: we mix the dough, form it into loaves, bake it once, slice it down, bake it again. The 2<sup>nd</sup> bake draws out any residual moisture and acts as a natural preservative giving the cookies a **nice long shelf life**.
- Flavors: **ALL ARE NON-GMO PROJECT VERIFIED**
  - **Original:** Grandmom's recipe! Toasted walnuts, dark chocolate chips & chocolate covered raisins. Dusted with cinnamon sugar mixture before baked the first time
  - **Midnight:** Rich, and luminous cocoa powder, dark chocolate chips and espresso (to enhance the chocolate flavor). Like a brownie in cookie form. Warm in microwave for 10 seconds to make even softer and gooier. **DAIRY & NUT-FREE**
  - **Banana Bread:** Toasted walnuts, creamy bananas and rich maple. Dusted with cinnamon and sugar. **GLUTEN, DAIRY AND SOY-FREE!**
- Selling points:
  - **No butter!** See above details about Canola oil used instead
  - No artificial ingredients or preservatives or sweeteners.
  - **Won't break your teeth!** Softer than traditional biscotti but still firm enough to dip or dunk into your favorite beverage without the cookie disintegrating
  - **Locally produced** and made with only premium quality ingredients, sourced locally whenever possible
  - **ONLY NON-GMO VERIFIED BISCOTTI**
  - Our slogan: **A WORTHY ADDICTION.**