

CLAIMS

1. A baked confectionery produced by baking a fat-based confectionery comprising a nut.

2. The baked confectionery according to claim 1, comprising a compound selected from the group consisting of isomaltulose, mannitol, and maltitol.

3. The baked confectionery according to claim 2, wherein the content of isomaltulose, mannitol, or maltitol is from 3 to 25% by weight.

4. The baked confectionery according to any one of claims 1 to 3, wherein the content of the nut is from 1 to 30% by weight.

5. A method for producing a baked confectionery comprising preparing a fat-based confectionery comprising a nut and baking the fat-based confectionery.

6. The method for producing the baked confectionery according to claim 5, wherein the baked confectionery comprises a compound selected from the group consisting of isomaltulose, mannitol, and maltitol.

7. The method for producing the baked confectionery according to claim 6, wherein the content of isomaltulose, mannitol, or maltitol is from 3 to 25% by weight.

8. The method for producing the baked confectionery according to any one of claims 5 to 7, wherein the content of the nut is from 1 to 30% by weight.

CLAIMS

1. A baked fat-based confectionery comprising a nut,
wherein the confectionery comprises a compound selected from a group consisting of isomaltulose, mannitol, and maltitol in amount 20 from 3 to 25% by weight.
2. The baked confectionery according to claim 1, wherein the content of the nut is from 1 to 30% by weight.
3. A method for producing a baked confectionery, comprising:
preparing a fat-based confectionery comprising a nut and a compound selected from a group consisting of isomaltulose, mannitol, and maltitol; and
baking the fat-based confectionery,
wherein the content of the compound is from 3 to 25% by weight.
4. The method for producing the baked confectionery according to claim 3, wherein the content of the nut is from 1 to 30% by weight.