CLAIMS

[Claim 1] A composite fat-based confectionery comprising a porous food material impregnated with a fat-based confectionery material containing a nonfat milk solids and having a moisture content of 1% by weight or more, wherein the fat-based confectionery material contains at least one sucrose fatty acid ester selected from the group consisting of a sucrose erucic acid ester and a sucrose stearic acid ester having an HLB value of 9 to 11.

[Claim 2] The composite fat-based confectionery according to claim 1, wherein a content of the sucrose fatty acid ester in the fat-based confectionery material is 0.1% by weight to 1.0% by weight.

[Claim 3] The composite fat-based confectionery according to claim 1 or 2, wherein the fat-based confectionery material and the porous food material are allowed to contact with each other under a reduced pressure condition and subsequently the pressure is returned to atmospheric pressure or a pressure is applied to a higher pressure than atmospheric pressure to impregnate the porous food material with the fat-based confectionery material.

[Claim 4] The composite fat-based confectionery according to claim 1 or 2, wherein the fat-based confectionery material and the porous food material are allowed to contact with each other under an atmospheric pressure condition and subsequently a pressure is applied to a higher pressure than atmospheric pressure to impregnate the porous food material with the fat-based confectionery material.

CLAIMS

1. An invention not claimed in any divisional application.