ABSTRACT

The present invention is to provide an impregnated, layered, fat-based confectionery having a new texture characterized in that the taste and texture of a porous baked confectionery is integrated into the texture of a fat-based confectionery, and a method for producing such a confectionery. The impregnated, layered, fat-based confectionery comprises a porous baked confectionery, a fat-based confectionery for layering and a fat-based confectionery substance for impregnation, wherein the porous baked confectionery is impregnated with the fat-based confectionery substance for impregnation.



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