ABSTRACT

The present invention provides composite fat based confectioneries having excellent taste and texture, by a method for the production of composite fat based confectioneries in which an aerated food material such as baked cakes are combined with a fat based confectionery such as chocolate, which comprises embedding an aerated food material in a fat based confectionery in its molten liquid state, degassing the aerated food material under a reduced pressure and subsequently returning the atmosphere to ordinary pressure thereby effecting impregnation of the aerated food material with the fat based confectionery.