



ITALIAN BREAKFAST CAKES



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Indulge in the irresistible flavours of our exquisite range of homemade Italian Breakfast cakes, made with love and passion for the perfect breakfast experience. Each delicious Biscotteria Bettina creation is meticulously prepared using only the best ingredients. From the velvety Paradise cake to the delicate and soft Cocoa Cloud cake, our collection offers a symphony of flavours that will transport you directly to the enchanting streets of Italy. With every bite, savour the authentic essence of Italian baking, as our cakes showcase traditional recipes passed down from generation to generation. Enhance your breakfast with our homemade Italian cakes and embark on a culinary journey like no other.









100% NATURAL INGREDIENTS CAREFULLY SOURCED

Carefully selected flours, organic farmed eggs, brown sugar, butter and extra virgin olive oil, all without preservatives. **100%** ITALIAN

From traditional recipes, to "handmade" production, right up to the design of the packaging... everything speaks the language of Italian excellence. **100%** FAMILIAR PASSION AND DEDICATION

From popular Venetian tradition to product innovation, our secret is in the dedication and love in our work.







CARROT CAKE

A few grated carrots, fine orange peel and a sprinkling of almond flour.

A perfect match that makes it unique and delicious. Rich in nutritional properties and taste, it's impossible to resist.

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PEACHES CAKE

With their sweet and unmistakable flavour, peaches are the queens of this cake.

Set like diamonds in a crown, they give a unique fragrance to this dessert. Made precisely with simple ingredients, such as flour, eggs and butter to enhance the natural flavour of the peaches.



PEARS AND CHOCOLATE CHIPS CAKE

Soft and delicious, the cake with pears and chocolate chips is ideal for starting the day on the right foot.

Prepared with first choice ingredients including eggs, flour, butter and pieces of pears. Finally embellished with delicious dark chocolate chips.









APRICOT CAKE

Apricot cake is a fresh and genuine cake.

The creaminess of the cake is guaranteed, thanks to a base of flour, eggs, butter, yeast, a touch of vanilla combined with the natural juices released from the apricots when being baked. Perfect for a tasty and sunny breakfast.



APPLE CAKE

Loved by all for its genuine goodness, apple cake is one of the most classic and simple traditional cakes.

A mix of flour, butter, eggs combined with fresh apples from Trentino in Italy and a delicate lemon aroma, makes this cake delicious. It melts in your mouth!









PARADISE CAKE

"This cake is paradise!" was the exclamation of a noblewoman who tasted it for the first time, more than 200 years ago. She was enchanted by its soft and enveloping consistency.

Our paradise cake combines the taste of tradition, with genuine ingredients such as flour, eggs, butter, yeast and a pinch of vanilla, for an even more delicate flavour.



MARBLE CAKE

When you want something classic but not obvious, the Marble cake is the perfect choice.

A base of eggs, flour, sunflower oil and yeast alternated with a cocoa base and dark chocolate chips. Excellent for a breakfast full of taste and simplicity.









RUSTIC CAKE

Walnuts, apples and raisins are the protagonists of this cake, enriched with a little milk to create a unique consistency.

Its rich scent and its softness will amaze you with every bite.



LEMON BUNDT CAKE

The lemon Bundt cake, made with eggs, flour, butter, sugar and grated lemon zest.

It's the dessert that will win you over even before tasting it, due to its inviting light, fresh aroma. Soft and delicate, one bite will lead to another!









AMARETTO CAKE

For all amaretto lovers this is the perfect cake for a breakfast rich in flavour but light.

Prepared with healthy and genuine ingredients including flour, oil, eggs, yeast, and finally enriched by the intense taste of amaretto aroma.



COCOA CLOUD CAKE

Light as a cloud but with a strong character, this cocoa cake is delight for adults and children alike.

Its unmistakable taste is given by the combination of flour, cocoa, eggs, yeast and butter which, combined with fresh cream, give life to a soft and singular consistency.



