

a family-run artisanal biscuit factory in Tarn, South of France

Each day, Maison Bruyère prepares biscuit specialties from traditional French recipes. For almost 60 years, and 3 generations this artisanal biscuit factory has remained faithful to the values of its founding grandfather: high quality, delicious taste, choice of natural and simple ingredients, meticulous development of recipes.

The flour used is provided by a family owned flour mill just a few steps away from their factory. The egg whites come from free range chickens and the sugar is grown in France. Maison Bruyère's entire production is GMO free.

The dough threefolds and moves like magma. Sugar caramelizes, egg whites bubble like lava and turn into crystal, and almonds bring the final touch to harmonize the flavors.









Almond Crisps 6 x 3.17oz **811325030029**



Lemon Melts 6 x 4.23oz **811325030067**



Crunchy Hazelnut Cookies 6×4.23 oz 811325030050



Salted Caramel Crisps $6 \times 4.94 oz$ 811325030036



Apricot Vanilla Macaroons $6 \times 3.52oz$ 811325030074