

Method for producing coffee snacks includes preparing raw materials, kneading dough, shaping and baking dough pieces, and cooling finished products. To knead the dough, a mixture of flour and coffee flour is used, amounting to 5–20% by weight of flour. The kneaded dough is divided into individual portions, cooled, after which shaped and decorated. The dough pieces are baked at a temperature of 175–200 °C. The finished cooled products are packaged.