

Altoids: check the exact mint

Classic Peppermint, 1.76 oz

The manufacturer lists sugar, gum arabic, natural flavors including peppermint oil, and gelatin for this product. The published ingredient list does not identify the animal source of the gelatin.

Other varieties and markets

Match the flavor, pack size and country. Use the ingredient list on the product you have; one variety does not establish the ingredients of the whole brand.

What to check about gelatin

Ask the manufacturer about its animal source and any applicable halal certification for the exact product. An ingredient list or a kosher marking alone does not establish halal certification.

Primary sources

[Altoids Classic Peppermint: manufacturer ingredients](#)

Sources checked October 17, 2026.

[Gelatin: sources and dietary checks](#)

[Italian Toasted Almond Biscotti recipe](#)

RECIPE: HOMEMADE ITALIAN TOASTED ALMOND BISCOTTI

Forget about spending \$2 a piece for almond biscotti at the coffee shop! Try our economic and delicious recipe for Italian biscotti and keep a jar of these crunchy, nutty cookies at home. You won't want to share them with your kids! But maybe with your husband... if he has been good!

YOU'LL NEED...

- 2 cups white whole wheat flour (for best results) or unbleached all-purpose flour
- 1 ½ teas. baking powder
- ½ teas. salt
- 2 large eggs
- ¾ cup sugar (Reduce this if you don't have a sweet tooth.)
- ½ cup (1 stick) butter, melted
- 2 teas. artificial vanillin or 1 teas. vanilla sugar
- 3 oz. (lemon-sized chunk) marzipan paste (almond paste)
- ¾ cup whole unsalted almonds



Italian Toasted Almond Biscotti

DIRECTIONS

1. PREHEAT oven to 350° F. (180° C.)
2. TOAST almonds for 8-10 minutes when oven reaches 350° F. Set aside to cool while preparing batter.
3. SIFT flour, baking powder, and salt together in a large mixing bowl.
4. IN ANOTHER BOWL, BEAT the eggs and sugar together until they are light and fluffy (this will take a while).
5. ADD butter and vanillin (vanilla sugar) to egg/sugar mixture, and beat some more.
6. CRUMBLE marzipan paste into the wet mix. STIR until all large chunks are gone.
7. FOLD wet ingredients into dry until mixture is smooth.
8. STIR IN the toasted almonds.
9. LINE a large baking sheet with unwaxed parchment paper. Form the dough into two flat, oval logs, and place them on the parchment ~3 inches apart.
10. BAKE for 20-25 minutes; the logs should be crispy and golden on the outside, with a soft center.
11. REMOVE from the oven and cool for 10 minutes.
12. LOWER heat to 300° F. (150° C.)
13. TRANSFER cookie log to a cutting board and slice into ½" (1 cm.) segments on a bias.
14. PLACE segments on parchment paper and BAKE (again) for 17-22 minutes, until biscotti are crisp, brown and firm to the touch.
15. COOL and eat.