

Double-Strength Imitation Clear Vanilla Extract

Article No. 01007

(325 mL/11 fl. oz. Trial-Mark™ bottle;
pictured at right) (plastic)

Article No. 21375 (59 mL/2 fl. oz.) (glass)

Commercial Size:

Article No. 01076/31076 (3.78 L/1 U.S. gallon)
(plastic)

The color most often associated with vanilla is white. Ironically, vanilla is dark brown—nearly black—and tends to discolor white foods. Serious bakers who produce wedding cakes and other goods that need to be pure white need an alternative.

Watkins has captured a true, rich, full-bodied vanilla flavor in a clear formula. Like our Original Double-Strength Vanilla, it's double strength, bake-proof and freeze-proof, so you get all the flavor you want—without the color you don't.

- **Crystal-clear formula:** Will not discolor white foods, such as frostings, whipped creams and wedding cakes.
- **Expert formulation:** Even though real vanilla cannot be made clear, our flavor experts have developed a very close match to our Original Double-Strength Vanilla.
- **Bake-proof/freeze-proof:** Flavor won't dissipate when making ice cream or baked goods—perfect for commercial bakeries and restaurants.



Old-Fashioned Sour Cream Cookies

3 cups/750 mL all-purpose flour
1 tsp/5 mL **Watkins Baking Powder**
1/2 tsp/2.5 mL baking soda
1/2 tsp/2.5 mL salt
1 cup/250 mL butter, softened
1-1/2 cups/375 mL sugar
2 eggs
1 cup/250 mL sour cream
2 tsp/10 mL **Watkins Clear Vanilla Extract**

Topping

1/4 cup/60 mL sugar
1/2 tsp/2.5 mL **Watkins Cinnamon**

Sift flour with baking powder, soda and salt; set aside. In large mixing bowl, beat butter, sugar and eggs at medium speed of mixer until light and fluffy. At low speed, beat in sour cream and vanilla until smooth. Gradually beat in flour mixture until well-combined. Refrigerate at least 1 hour or until firm enough to roll into balls. Combine sugar and cinnamon; set aside. When dough is firm enough to handle, roll into 1-inch/25-mm balls and place on lightly greased cookie sheet. Sprinkle lightly with topping. Bake at 350°F/180°C for 10 to 12 minutes or until lightly browned on bottoms. Remove cookies to wire rack to cool completely.

Makes 5 dozen.