

Watkins All-Natural Pure Extracts

(59 mL/2 fl. oz. each) (glass)

These fat-free liquid extracts are economical to use and add a full, rich flavor to a variety of dishes, baked goods and beverages. They are concentrated, true-to-life and backed by the same expertise that made Watkins Vanilla the choice of generations. Packaged in our new Trial-Mark™ Amber Bottle, these all-natural extracts are free of artificial coloring and are made from all-natural oils—pure flavor for your loved ones!

- **Quality ingredients:** Made with pure oils and free of artificial color. High flavoring content; full long-lasting flavor and strength.
- **Convenient:** The easy way to add some of your favorite flavors.
- **Versatile:** Use for baked goods, ice cream, syrup, frostings, candies, breads, fruit sauces, jellies, marinades, and gelatins.
- **Concentrated:** Economical; a little goes a long way.

Product Listing

All-Natural Pure Almond

Article No. 00391

Sugar cookies, biscotti, hot chocolate, coffee cakes, macaroons, cherry pie, baked beans, SoyNilla®

Spritz Cookies

1 cup/250 mL butter or margarine, softened
1/2 cup/125 mL sugar
2-1/4 cups/560 mL all-purpose flour
1/2 tsp/2.5 mL salt
1 egg
1 tsp/5 mL Watkins All-Natural Almond Extract
Food coloring, if desired

Cream together butter and sugar; stir in remaining ingredients. Place dough in cookie press; form desired shapes on ungreased cookie sheet. Bake at 400°F/205°C for 6 to 9 minutes or until set but not brown. Immediately remove from cookie sheet to cooling rack. Makes 60 cookies.



All-Natural Pure Lemon

Article No. 00395

Sugar cookies, zucchini bread, iced tea, lemon bars, lemon drops, blueberry cobbler

Fruit Salad with Creamy Lemon Dressing

3 oranges, peeled and sectioned
2 bananas, sliced
1 medium apple, chopped
1 can (8.5 oz/241 g) pineapple tidbits, drained
2 tbsp/30 mL honey
1 tsp/5 mL Watkins Vanilla Extract
1 tsp/5 mL Watkins All Natural Lemon Extract
1/8 tsp/0.6 mL Watkins Nutmeg
Watkins Cinnamon, a dash
Toasted almonds, for garnish

Combine all ingredients except almonds in medium mixing bowl; toss lightly. Chill at least 30 minutes before serving. Garnish with almonds. Makes 6 servings.

(continued)

All-Natural Pure Orange

Article No. 00392

Sparkling water, cranberry bread, spiced tea, sugar cookies, chocolate sauce, beef stir-fry, glazed carrots, barbecue sauce, tapioca pudding, spice cake, fruit salsa

Orange Spice Cookies

3/4 cup/180 mL all-purpose flour
1 tsp/5 mL **Watkins Cinnamon**
1/2 tsp/2.5 mL **Watkins Allspice**
1/2 tsp/2.5 mL **Watkins Baking Powder**
6 tbsp/90 mL margarine or butter
1/4 cup/60 mL sugar
2 tbsp/30 mL brown sugar
1 tsp/5 mL **Watkins Vanilla Extract**
1/2 **Watkins All-Natural Orange Extract**
Sugar, for dipping
Watkins Cooking Spray

Preheat oven to 325°F/165°C. Spray baking sheet with cooking spray; set aside. In a small bowl combine flour, cinnamon, allspice and baking powder. In a large bowl beat margarine, sugars and extracts together until smooth. Beat in flour mixture. Shape dough (dough will be soft) into 1-inch/2.5-cm balls. Dip tops of each into sugar. Press down with a fork in criss-cross pattern. Bake 12 to 15 minutes or until cookies are lightly browned. Remove cookies to wire rack and allow to cool. Makes 24 cookies.

All-Natural Pure Peppermint

Article No. 00394

Iced tea, chocolate cake, frostings, cookies, brownies, apple jelly for lamb, candies, fudge sauce

Chocolate Mint Pie

Graham cracker crust (purchased or homemade in a 9-inch/23-cm pie plate)
1 (10 oz/285 g) package fudge mint cookies, crushed (about 40 cookies or 2 cups/500 mL crushed)
6 tbsp/90 mL hot water
6 oz/170 g cream cheese
1/3 cup/80 mL sugar
1 tbsp/15 mL milk
1/2 tsp/2.5 mL **Watkins All-Natural Peppermint Extract**
1 (8 oz/227 g) container non-dairy whipped topping
1/2 tsp/2.5 mL **Watkins Vanilla Extract**
6 to 10 drops green food coloring

Mix crushed cookies and hot water; spoon into graham cracker crust and gently spread to cover bottom. Beat cream cheese until smooth; gradually beat in sugar, milk and peppermint extract. Mix vanilla extract into whipped topping and fold into cream cheese mixture until smooth. Stir in food coloring and spoon into crust, spreading evenly. Refrigerate overnight. If desired, garnish with fresh mint leaves before serving. Makes 10 servings.