

## Baker's Size Extracts

Article No. 01191 Almond  
Article No. 01192 Butter  
Article No. 01194 Coconut  
Article No. 01195 Lemon (U.S. only)  
Article No. 01196 Vanilla  
(Original Double-Strength)  
(180 mL/6 fl. oz. each) (glass)

Our most popular extracts in a larger, more economical size for serious bakers.

### Five-Flavor Cake

*This much-requested classic Watkins recipe features Watkins' most popular flavors and extracts. It has been updated slightly, due to changes in pan sizes over the years.*

1 cup/250 mL (2 sticks) butter or margarine, softened  
1/2 cup/125 mL vegetable shortening  
3 cups/750 mL sugar  
5 eggs, beaten until lemon-colored  
3 cups/750 mL all-purpose flour  
1/2 tsp/2.5 mL **Watkins Baking Powder**  
1 cup/250 mL milk  
1 tsp/5 mL **Watkins Coconut Extract**  
1 tsp/5 mL **Watkins Rum Extract**  
1 tsp/5 mL **Watkins Butter Extract**  
1 tsp/5 mL **Watkins Lemon Extract**  
1 tsp/5 mL **Watkins Original Vanilla**  
Six-Flavor Glaze (recipe follows)

Cream together the butter, shortening, and sugar in large mixing bowl until light and fluffy. Add eggs and beat until smooth. In small bowl, combine flour and baking powder; mix well and set aside. Combine milk and extracts. Add flour mixture to creamed mixture alternately with milk mixture, beginning and ending with flour mixture. Spoon mixture into a greased 10-inch/25-cm tube (angel food cake) pan. Bake at 325°F/165°C for 1-1/2 to 1-3/4 hours or until cake tests done. Cool in pan on wire rack for 10 minutes. Turn cake out of pan onto wire rack, invert again. Place waxed paper under rack to catch glaze drippings. Slowly spoon glaze onto top of hot cake and let glaze drizzle down sides of cake. Let cool completely.



### Six-Flavor Glaze

1/2 cup/125 mL sugar  
1/4 cup/60 mL water  
1/2 tsp/2.5 mL **Watkins Coconut Extract**  
1/2 tsp/2.5 mL **Watkins Rum Extract**  
1/2 tsp/2.5 mL **Watkins Butter Extract**  
1/2 tsp/2.5 mL **Watkins Lemon Extract**  
1/2 tsp/2.5 mL **Watkins Original Vanilla**  
1/2 tsp/2.5 mL **Watkins Almond Extract**

Combine all ingredients in heavy saucepan. Bring to a boil over medium heat, stirring until sugar is dissolved.

Makes 12 servings.