

Watkins Gourmet Extracts and Flavors

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

These fat-free liquid flavorings are economical to use and add a full, rich flavor to a variety of foods—not just baked goods. They're concentrated, true-to-life, and all backed by the same expertise that's made Watkins Vanilla the choice of generations.

- **Quality ingredients:** High in 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.
- **Variety:** One of the widest flavor varieties available.
- **Concentrated:** Economical; a little goes a long way.

Product Listing

Almond

Article No. 21380

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 Almond or Vanilla 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.

Banana

Article No. 21381

Bran muffins, banana bread, fruit salad dressing, cream pie, SoyNilla®

Butter

Article No. 21392

Cornbread, cakes, cookies, frostings, pie crusts, biscuits, waffles, pancakes, French toast, rice, pasta, mashed potatoes, yellow squash



Caramel

Article No. 21364

Cinnamon rolls, frostings, chocolate chip cookies, chocolate frostings, butterscotch desserts

Caramel Apple Dip

1 package (8 oz/227 g) cream cheese, softened
1/4 to 1/3 cup/60 to 80 mL brown sugar
1 tsp/5 mL Watkins Vanilla
1/2 tsp/2.5 mL Watkins Caramel Extract
Apples or pears, cored and sliced

Blend first four ingredients using electric mixer. Use as a dip for apple slices. Makes 1 cup/250 mL.

Cherry

Article No. 20433

Cola, SoyNilla®, baked apples, chocolate sauce, frostings, barbecue sauce, cakes, cookies

Cherry Chocolate Cake

1 cup/250 mL (2 sticks) butter, softened
1-1/2 cups/375 mL brown sugar
4 eggs
1 tbsp/15 mL Watkins Cherry Extract
2 cups/500 mL flour
3/4 cup/180 mL Watkins Baking Cocoa
1-1/4 tsp/6 mL baking soda
1/2 tsp/2.5 mL salt
1 cup/250 mL strong black coffee, room temperature (or 1 cup/250 mL water and 1 tablespoon/15 mL Espresso powder)
2 cups/500 mL halved Maraschino cherries, patted dry
2 cups/500 mL semi-sweet chocolate chips

(continued)

Cherry Chocolate Cake (cont'd)

Beat butter and brown sugar 3 minutes on high in large bowl of electric mixer, until light and fluffy. Beat in eggs, one at a time, and extract until well combined. Stir together flour, cocoa powder, baking soda and salt. On low, beat half of dry mixture into butter mixture until blended; slowly add coffee; beat until blended. Add remaining flour mixture until well blended. Stir in cherries and chips.

Spread in greased and floured (or use no-stick spray with flour) 12-cup/2.8 L fluted tube pan. Bake in 350°F/175°C oven 45 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes; invert on wire rack to cool completely before cutting. Delicious as a snacking cake or top with your favorite glaze. 12 to 16 servings

Chocolate

Article No. 21398

Coffee, pound cake, milk, SoyNilla®, frosting

Café Swiss Mocha

Swiss Style Coffee...a blend of coffee and chocolate. by the cup:

1 tbsp/15 mL non-dairy creamer
1 tsp/5 mL sugar (or sweetener to taste)
1 tsp/5 mL instant coffee
1/4 tsp/1.2 mL **Watkins Vanilla**
1/4 tsp/1.2 mL **Watkins Chocolate Extract**

Cinnamon

Article No. 20434

Hot cider, baked apples, homemade candies, coffee, tea, applesauce, potpourri, cookies, cake, pie

Cinnamon Brown Sugar Walnut Pie

1 can (14 oz/400 g) sweetened condensed milk
1 cup/250 mL brown sugar
2 eggs
1-1/2 tsp/7.5 mL **Watkins Cinnamon Extract**
1/2 tsp/2.5 mL salt
1-1/2 cups/375 mL coarsely chopped walnuts, toasted
1 9-inch/23-cm unbaked pie crust

Beat together sweetened condensed milk, brown sugar, eggs, extract and salt. Stir in walnuts. Pour into unbaked crust. Bake in 350°F/175°C oven 55 minutes or until sharp knife inserted in center comes out clean, lightly covering entire pie with foil the last 15 minutes of baking. Cool completely on wire rack before cutting. Serve with whipped topping. 8 servings

Coconut

Article No. 21383

Macaroons, quick breads, fruit salad dressing, meringue, whipped topping, SoyNilla®, breading for fried chicken, chocolate sauce, ice cream sauces

Coconut Fudge Sauce

3/4 cup/180 mL evaporated milk
1 package (6 oz/170 g) semi-sweet chocolate chips
1/2 cup/125 mL sugar
1-1/2 tsp/7.5 mL butter or margarine
2 tsp/10 mL **Watkins Coconut Extract**

Heat milk, chocolate chips, and sugar in large saucepan over medium heat, stirring constantly until chocolate is melted and mixture begins to boil. Remove from heat; stir in butter and extract. Pour into jars; cover tightly. Refrigerate no longer than 4 weeks. Serve warm or cold over ice cream. Makes 1-1/2 cups/375 mL.

Note from Watkins Kitchen: Also try other Watkins Extracts, such as Raspberry, in place of Coconut.

Lemon (U.S. only)

Article No. 21395

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

No-Bake Lemon Cheesecake

1/2 cup/125 mL graham cracker crumbs
1 envelope unflavored gelatin
1/4 cup/60 mL cold water
3 packages (8 oz/227 g each) fat-free cream cheese, softened
1 cup/250 mL sugar
1 cup/250 mL fat-free sour cream
2 tsp/10 mL **Watkins Lemon Extract**
1 tsp/5 mL **Watkins Vanilla**
Sliced fresh fruit or canned pie cherries or blueberries

Coat a 9-inch/23-cm springform pan with **Watkins Cooking Spray**. Sprinkle graham cracker crumbs evenly over bottom; set aside. Sprinkle gelatin over water in small saucepan; let stand 1 minute. Place over low heat and stir until granules are completely dissolved and mixture is clear. Remove from heat.

Beat cream cheese and sugar in a large bowl with an electric mixer until smooth. Beat in sour cream. At low speed, beat in dissolved gelatin mixture and extracts. Pour into prepared pan. Cover and refrigerate at least 4 hours or until firm. Loosen cheesecake from pan and cut into slices. Serve with fruit arranged over top. Makes 8 servings.

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Maple

Article No. 21385

Oatmeal cookies, carrot cake, frostings, barbecue sauce, baked beans, sweet potatoes, oatmeal, muffins, pancake or French toast batter

Quick Homemade Syrup

1 tsp/5 mL Watkins Maple Extract to
1 cup/250 mL light corn syrup

Hot Homemade Syrup

1 cup/250 mL sugar, 1 cup/250 mL water
Boil and add 3/4 tsp/4 mL Watkins Maple Extract

Peanut Butter

Article No. 21365

SoyNilla®, peanut butter cookies, hot chocolate, chocolate and other frostings, whipped topping, stir-fry, Asian sauces

Raspberry

Article No. 21705

Cake or frosting, SoyNilla®, milk shakes, chocolate milk, hot cocoa, fudge, iced tea, marinades, dressings

Raspberry Vinaigrette

1/3 cup/80 mL Watkins Original Grapeseed Oil
1/4 cup/60 mL white wine vinegar
2-1/2 tbsp/37.5 mL sugar
2 tsp/10 mL Watkins Pure Vanilla Extract
1/2 tsp/2.5 mL Watkins Raspberry Extract

Combine all ingredients; mix well and chill until serving time.

Café Framboise

"Framboise" is French for "raspberry."

by the cup:

2 tsp/10 mL non-dairy creamer
2 tsp/10 mL sugar (or sweetener to taste)
1 tsp/5 mL instant coffee
1/4 tsp/1.2 mL Watkins Raspberry Extract

Rootbeer

Article No. 21600

Ice cream, sauces, syrups, bbq ribs, baked beans, sparkling sodas

Homemade Root Beer

1-3/4 cups/430 mL sugar
2-1/4 cups/560 mL water
2 tbsp/30 mL Watkins Root Beer Extract
Club soda or sparkling water

Combine sugar and water in medium saucepan; heat and stir until mixture starts to boil and sugar is completely dissolved. Remove from heat and cool. Add root beer concentrate and mix thoroughly. To serve, add 1/2 to 1/3 cup/125 mL to 80 mL (according to taste) root beer syrup to 5 fl oz/150 mL club soda or sparkling water. Makes 3 cups/750 mL root beer syrup.

Rum

Article No. 21391

Eggnog, sweet rolls, fruit cake, white or yellow cake, cookies and frostings, oatmeal, fruit salad, rum raisin sauce, custard and other dessert sauces, chicken salad, Caribbean chicken dishes

Piña Colada Topping

1 can (8 oz/227 g) unsweetened crushed pineapple, undrained
1 large ripe banana, peeled and chopped (about 1/2 cup/125 mL)
1/8 tsp/0.6 mL Watkins Rum Extract
1/8 tsp/0.6 mL Watkins Coconut Extract
2 tbsp/30 mL toasted shredded coconut

Combine pineapple, banana and extracts in small bowl. Refrigerate until ready to use. Spoon over frozen yogurt and sprinkle with coconut. Serve over frozen non-fat vanilla yogurt, low-fat ice cream, angel food cake, waffles or pancakes. Makes 1 cup/250 mL.

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Strawberry

Article No. 21386

Sparkling water, SoyNilla®, milk shakes, pancakes and syrups, cookies and frostings, strawberry pie

Strawberry Honey Butter

1/2 cup/125 mL butter or margarine

1/4 cup/60 mL powdered sugar

1/4 cup/60 mL honey

1 tsp/5 mL **Watkins Strawberry Extract**

Whip butter and powdered sugar together until smooth; stir in honey and flavoring of choice.

Use on pancakes, waffles, biscuits or muffins.

Makes 3/4 cup/180 mL.

Vanilla (Clear)

Article No. 21375

Wedding cakes, white frostings, toppings, anywhere you would use vanilla extract but do not want discoloration

Vanilla (Original Double-Strength)

Article No. 21390

Milk shakes, banana bread, pancakes, French toast, cakes, cookies, coffee, frostings, custards, butter for shrimp and lobster, green beans, virtually any baked good

Café French Vanilla

Creamy taste touched with Vanilla (like ice cream)

by the cup:

4 tsp/20 mL non-dairy creamer

2 tsp/10 mL sugar (or sweetener to taste)

1 tsp/5 mL instant coffee

1/2 tsp/2.5 mL **Watkins Vanilla**

Vanilla Nut

Article No. 21376

French toast, frostings, cookies, ice cream and sauces, banana bread, chocolate desserts and toppings, coffee, anywhere you would use vanilla extract and want the additional rich flavor of nuts