

## Watkins Gourmet Extracts and Flavors

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

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



#### Butter Nut

Article No. 21373

Cookies, frostings, ice cream, soda, banana or zucchini bread

#### Butter Pecan

Article No. 21371

Vanilla pudding, coffee, syrup, cake frosting, banana bread, cookies

#### Pecan Pie

3 eggs, beaten

1/2 cup/125 mL brown sugar

1/3 cup/80 mL sugar

1/2 cup/125 mL dark corn syrup

1-1/2 tsp/7.5 mL Watkins Butter Pecan Flavor

1/4 cup/60 mL butter or margarine,  
melted and cooled

1 cup/250 mL coarsely chopped pecans  
or pecan halves

1 unbaked 9-inch/23-cm pastry pie shell

Combine first six ingredients in large bowl; mix well. Stir in pecans. Pour into pie shell. Bake at 350°F/180°C for 45 to 60 minutes or until knife inserted in half way between center and outside comes out clean. Cool on wire rack. If desired, garnish with Watkins Vanilla Whipped Cream (see recipe on Pantry page 4).

#### Caramel

Article No. 21364

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

(continued)

### Caramel (cont'd)

#### **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.

### Chocolate

Article No. 21398

Coffee, pound cake, milk, SoyNilla®, frosting

#### **Chocolate substitute for people with allergies:**

1 tbsp/15 mL **Watkins Chocolate Extract** and  
1 tbsp/15 mL shortening equals 1 oz. unsweetened chocolate

#### **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**

### 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/125 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, Orange and Peppermint 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 reduced-calorie 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.

### Mango

Article No. 21368

Desserts, fruit salsas, marinades, dips, chicken salad, iced tea, barbecue sauce, orange or pineapple juice.

#### **Pineapple-Pepper Salsa**

1 can (20 oz/567 g) pineapple, crushed or tidbits, in juice  
1 red bell pepper, chopped  
1 green bell pepper, chopped  
5 green onions, sliced  
2 tsp/10 mL **Watkins Salsa Seasoning Blend**  
2 tsp/10 mL **Watkins Cilantro**  
2 tsp/10 mL **Watkins Mango Extract**  
Juice of 1 lime  
Freshly-ground **Watkins Sea Salt**, to taste

Drain pineapple. Add remaining ingredients; refrigerate at least 30 minutes to allow flavors to develop.

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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

### Orange

Article No. 21387

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

#### Orange 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 Orange 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.

### Peach

Article No. 21367

Iced tea, pancake syrup, orange juice, canned peaches, SoyNilla®, peach pie, pecan pie, barbecue sauce

#### Peach 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 Peach 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.

### Peanut Butter

Article No. 21365

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

### Peppermint

Article No. 21388

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

### Pineapple

Article No. 21389

Date/nut bread, cheesecake, zucchini bread, fruit salad, frosting, fruit salsas, SoyNilla®

#### Pineapple-Ginger Fruit Dip

8 oz/227 g marshmallow creme  
8 oz/227 g cream cheese, softened  
1-1/2 tbsp/23 mL Watkins Pineapple Extract  
1 tbsp/15 mL Watkins Lemon Peel  
1/4 tsp/1.2 mL Watkins Ginger

Beat the marshmallow creme and cream cheese together. Add the pineapple extract, lemon peel and ginger; mix well and refrigerate until ready to use. Serve as a dip for fruit kebabs or pour over fruit.

*Note from Watkins Kitchen: Before adding the pineapple extract, divide dip in half or into fourths, etc. Add different flavors of extracts to make different dips and eliminate or substitute spices, such as orange peel, cinnamon or nutmeg, etc. If divided into fourths, use approximately 1 tsp/5 mL of extract per each flavor of dip.*

### Raspberry

Article No. 21705

Chocolate cake or frosting, SoyNilla®, milk shakes, chocolate milk, hot cocoa, fudge, iced tea, marinades, salad 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 artificial sweetener to taste)  
1 tsp/5 mL instant coffee, more or less to taste  
1/4 tsp/1.2 mL Watkins Raspberry Extract

(continued)

**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.

**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 (also see Pantry page 3)

**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 (also see Pantry pages 1-2)

**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