

Watkins Pure Madagascar Bourbon Vanilla Extract

Article No. 01197 (180 mL/6 fl. oz.) (glass)

Leave it to the vanilla experts at Watkins to produce the very best! We use only the finest Madagascar Bourbon vanilla beans, aged to perfection and processed to our exacting standards. It takes almost a pound of these precious beans to make just one gallon of this premium extract.

This fine, delicate flavor is recommended where true vanilla flavor — with all of its complex notes — is a must, such as in mousses, flans, sweetened whipped cream, and buttercream frostings. Note: Because the complex topnotes that make pure vanilla extract distinctive are so volatile, its flavor may be damaged by extremely high heat, such as in candymaking.

- **Watkins premium Madagascar Bourbon vanilla beans:** With the best vanilla in the business, this product is far superior to the industry's best-selling pure vanilla.
- **No artificial flavors or additives:** For those who demand “all-natural” foods.
- **Aged to perfection:** Our vanilla extract is aged like a fine wine to bring out all the complex flavors that would otherwise not develop properly.

The difference between Watkins Original Double-Strength Vanilla and Watkins Pure Madagascar Bourbon Vanilla?

Although both contain real Madagascar Bourbon Vanilla extract, Watkins Original Double-Strength Vanilla is made with considerably less alcohol and is fortified with stabilizers which make it more effective for baking and freezing. Watkins Pure Madagascar Bourbon Vanilla extract is better used in recipes that do not require baking or freezing, such as adding to whipped cream, butter, cereal or a favorite beverage.



Crème Chantilly (Vanilla Whipped Cream)

- 1 cup/250 mL heavy whipping cream
- 2 to 4 tbsp/30 to 60 mL powdered sugar (depending on sweetness desired)
- 1 tsp/5 mL Watkins Pure Madagascar Bourbon Vanilla Extract

Beat the cream in chilled bowl until it begins to thicken. Add the powdered sugar and vanilla and beat until stiff. Do not overbeat.

Makes 2 cups/500 mL.

Vanilla 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 Pure Madagascar Bourbon Vanilla Extract

Whip butter and powdered sugar together until smooth; stir in honey and vanilla. Use on pancakes, waffles, biscuits or muffins.

Makes 3/4 cup/180 mL.