

(60 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. 1380

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.

Almond Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea®**, add 1 tsp/5 mL **Watkins Almond Extract**

Banana

Article No. 1381

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



Black Walnut

Article No. 1382

Carrot cake, spritz cookies, bread pudding, Waldorf salad dressing

Butter

Article No. 1392

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

Butternut

Article No. 1373

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

Butter Pecan

Article No. 1371

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).

(continued)

Caramel

Article No. 1364

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. 1397

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

Cherry 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 Cherry 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.

Cherry Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea®**, add 1 tsp/5 mL **Watkins Cherry Extract**

Chocolate

Article No. 1398

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**

Cinnamon

Article No. 1394

Hot apple cider, baked apples, homemade candies, coffee, tea, applesauce, potpourri

Café Vienna

Austrian Style Coffee...rich taste with a touch of cinnamon.

by the cup:

2 tsp/10 mL non-dairy creamer
1 tsp/5 mL sugar (or artificial sweetener to taste)
1 tsp/5 mL instant coffee
1/4 tsp/1.2 mL **Watkins Vanilla**
1/4 tsp/1.2 mL **Watkins Cinnamon Extract**
Dash of **Watkins Cinnamon** on top!

Cinnamon Tea

To 1 cup brewed **Watkins Premium TheraTea®**, add 1/4 tsp/1.2 mL **Watkins Cinnamon Extract** and a dash of **Watkins Cinnamon**

Cinnamon Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea®**, add 1 tsp/5 mL **Watkins Cinnamon Extract**

Coconut

Article No. 1383

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.

(continued)

Lemon

Article No. 1384

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.

Lemon Spice Tea

To 1 cup brewed **Watkins Premium TheraTea**[®], add 1/4 tsp/1.2 mL **Watkins Lemon Extract** and a dash each of **Watkins Cinnamon** and **Watkins Ginger**

Lemon (or Citrus) Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea**[®], add 1 tsp/5 mL **Watkins Lemon Extract** (or 1/2 tsp/2.5 mL each of **Watkins Lemon Extract** and **Watkins Orange Extract**)

Maple

Article No. 1385

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. 1387

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.

Orange Spice Tea

To 1 cup brewed **Watkins Premium TheraTea**[®], add 1/4 tsp/1.2 mL **Watkins Orange Extract** and a dash each of **Watkins Cinnamon** and **Watkins Ground Cloves**

Orange (or Citrus) Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea**[®], add 1 tsp/5 mL **Watkins Orange Extract** (or 1/2 tsp/2.5 mL each of **Watkins Orange Extract** and **Watkins Lemon Extract**)

(continued)

Peach

Article No. 1367

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.

Peach Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea®**, add 1 tsp/5 mL **Watkins Peach Extract**

Peanut Butter

Article No. 1365

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

Peppermint

Article No. 1388

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

Peppermint Tea

To 1 cup brewed **Watkins Premium TheraTea®**, add 1/4 tsp/1.2 mL **Watkins Peppermint Extract**

Peppermint Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea®**, add 1 tsp/5 mL **Watkins Peppermint Extract**

Pineapple

Article No. 1389

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

Raspberry

Article No. 1705

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**

Raspberry Tea

To 1 cup brewed **Watkins Premium TheraTea®**, add 1/4 tsp/1.2 mL **Watkins Raspberry Extract**

Raspberry Iced Tea

To 1 quart/liter brewed and iced **Watkins Premium TheraTea®**, add 1 tsp/5 mL **Watkins Raspberry Extract**

Rum

Article No. 1391

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. 1386

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 (Original Double-Strength)

Article No. 1390

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. 1376

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

White Vanilla

Article No. 1375

Wedding cakes, white frostings, toppings, anywhere you would use vanilla extract but do not want discoloration (also see Pantry page 3)