

Watkins Mandarin Orange Fruit Dip Mix!

Mandarin Orange Fruit Dip

2 cup plain yogurt
2 tsp **Watkins Double-Strength Vanilla**
4 oz (125 g) cream cheese
2 T. **Watkins Mandarin Orange Dip Mix**
Mix well! For variation, mix with just cream cheese.

Quick & Tasty Fruit Dip

1/2 package of 240 ml cream cheese
1/2 bottle of marshmallow cream
2 T. **Watkins Mandarin Orange Dip Mix**
Mix all 3 ingredients together well.
Keep refrigerated until serving. Serve with a fruit plate.

Orange'alicious Fruit Dip

1 pkg. (8 ounces/225 g) cream cheese, softened
3 T. **Watkins Mandarin Orange Dip Mix**
8 ounces/225 g Cool Whip, thawed
1 T. **Watkins Vanilla Extract**
Combine all ingredients; mix well with electric mixer. Serve with fruit or for a variation...graham crackers or vanilla wafers

Mandarin Orange Pie

Crust:
1 cup graham cracker crumbs
1 T. granulated sugar
1 T. **WATKINS Orange Peel**
3 T. melted butter
Cream Cheese Layer:
3 oz/85 g softened cream cheese
1 T. soft butter
1 tsp **WATKINS Original Vanilla**
1 T. milk
1 T. **WATKINS Mandarin Orange Fruit Dip Mix**
Top Layer:
1 (10 oz/285 g) bag of marshmallows
1 cup whipping cream
3/4 cup milk
1 can mandarin oranges (drained)
3 T. **WATKINS Mandarin Orange Fruit Dip Mix**

Mandarin Orange Fruit Pizza

Crust:
1-2/3 cups flour - 3/4 cup butter
1 T. sugar - 1 egg, slightly beaten
1 T. milk
1 T. **Watkins Mandarin Orange Fruit Dip Mix**
Combine dry ingredients. Cut in butter, stir in egg, milk and mix just until moistened. Shape into a ball and roll out to about 1/4 inch thickness. Press in pizza pan. Bake at 400°F approximately 15 minutes or until lightly browned. Cool. Makes one 12-inch round or ten 3-1/2-inch rounds*.

Filling:

1 cup vanilla baking chips
2 T. heavy whipping cream
4 oz/227 g cream cheese, softened
3 T. **Watkins Mandarin Orange Fruit Dip Mix**
Melt chips and cream in microwave oven on high 30 seconds. Stir well and cook for an additional 30 seconds or until chips are melted. Beat in cream cheese and dip mix. Spread on cool crust.

Toppings:

1 can (8 oz/227 g) mandarin oranges, drained; juices reserved
Fresh fruit as desired (sliced bananas, strawberries, blueberries, sliced kiwi, etc.) Arrange on top of pizza.

Sauce (optional):

Combine reserved mandarin orange juice, 3 oz pineapple juice, 1 TBSP cornstarch and 1/2 TBSP **Watkins Mandarin Orange Fruit Dip Mix** in saucepan and bring to boil. Cook until mixture thickens. Cool and pour over pizza. ***Quick Tip:** Filling can be spread over a sugar cookie & topped with a mandarin orange slice.

Add orange peel, sugar and butter to the graham cracker crumbs. Mix well. Press in bottom of a 9-inch/23-cm pie pan. Beat cream cheese, vanilla, dip mix, butter and milk together until smooth. Spread over bottom of pie crust. Melt marshmallows and milk in a large saucepan over medium heat. Let cool. When cool, stir in the dip mix. Whip cream until soft peaks form. Fold into cooled marshmallow mixture. Pour half of mixture over cream cheese layer. Place mandarin oranges over marshmallow mixture. Pour the rest of the marshmallow mixture over the oranges. Refrigerate until ready to serve. Serves: 8



Mandarin Orange Angel Food Cake

2 cup whipping cream
1 can mandarin oranges
2 T. **Watkins Mandarin Orange Dip Mix**
1 Angel Food or Pound Cake
Whip cream until quite firm (will hold peaks when spooned out) and mix in Watkins Mandarin Orange Dip Mix. Drain mandarin oranges and fold into cream mixture. To serve, place one slice of cake on a plate and spoon some of the cream and orange mixture over it. Top with a few chocolate curls. It looks and tastes wonderful.

Mandarin Orange Wonton Treats

Watkins Cooking Spray
8 wonton skins
1-1/2 tsp/7.5 mL sugar
1/2 tsp/2.5 mL Purest Ground **Watkins Cinnamon 6 oz.**
1 kiwifruit, peeled and sliced
1 banana, peeled and sliced
1/2 cup/125 mL pineapple tidbits
1/2 cup/125 mL mandarin orange slices
1 tsp/5 mL **Watkins Original Double-Strength Vanilla**
1 cup plain yogurt (or your choice of sour cream or cream cheese)
1 - 2 T. **Watkins Mandarin Orange Fruit Dip Mix**
2 tbsp/30 mL shredded coconut, toasted
Cooking Directions
Preheat oven to 375°F/190°C. Coat each side of the wonton skins with Watkins Cooking Spray and place on baking sheet. Sprinkle with a mixture of the sugar and cinnamon. Bake for 5 to 7 minutes or until golden brown. To serve, place 4 wontons on 4 serving plates. Combine fruit and Vanilla Extract in small bowl; toss to coat. Mix 1 - 2 T. Watkins Mandarin Orange Dip Mix into 1 cup of yogurt. Top wontons on plate with dollop of yogurt mixture, then with half of the fruit mixture. Repeat with remaining wontons and fruit. Sprinkle coconut evenly over top of each and serve immediately. Makes 4 servings.

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