

Fresh Fruit Tart

Vary the fruits by using whatever is on hand or in season in your area.

Pastry dough for 10-inch/25-cm pie
1 package (8 oz/227 g) reduced-calorie cream cheese
1/4 to 1/3 cup/60 to 80 mL sugar, to taste
1-1/2 tsp/7.5 mL **Watkins Vanilla**
2 peaches or nectarines, thinly sliced
1 cup/250 mL fresh blueberries
2 tbsp/30 mL honey
1/2 tsp/2.5 mL **Watkins All-Natural Orange Extract**
1/2 to 1 tsp/2.5 to 5 mL water

Preheat oven to 450°F/235°C. Prepare dough and press onto bottom and up sides of a 9-inch/23-cm tart pan with removable bottom. Trim edges if necessary. Prick crust with fork. Bake for 9 to 11 minutes or until lightly browned. Remove from oven and cool completely. In small bowl, combine cream cheese, sugar and vanilla; mix well. Spread evenly in cooked tart shell. (At this point, tart may be covered and refrigerated overnight.) In large bowl, combine fruit; carefully spoon over filling. In small bowl, combine honey, orange extract and enough water to make a glaze. Brush glaze over fruit. Store in refrigerator. Remove sides of pan before serving. Makes 10 servings.

Watkins Original Chocolate Chip Cookies

1/2 cup/125 mL sugar
1/2 cup/125 mL brown sugar
1/3 cup/80 mL butter or margarine, softened
1/3 cup/80 mL vegetable shortening
1 egg
1 tsp/5 mL **Watkins Original Double-Strength Vanilla**
1-1/2 cups/375 mL all-purpose flour
1/2 tsp/2.5 mL baking soda
1/2 tsp/2.5 mL salt
1 package (6 oz/170 g) semisweet chocolate chips
1/2 cup/125 mL chopped walnuts, optional
Combine sugars, butter, shortening, egg, and vanilla. Stir in remaining ingredients. Drop dough by rounded tablespoonfuls onto ungreased cookie sheet. Bake at 375°F/190°C for 8 to 10 minutes or until lightly browned. Cool slightly before removing from cookie sheet to wire rack to cool. Makes approximately 40 cookies.

Your Independent Watkins Associate

Melody Thacker,

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Watkins Vanilla ~The Vanilla Your Grandmother Trusted~



Vanilla is the most popular flavor in the world today, and few companies can claim a name association with vanilla like **Watkins** can. Having produced the world's finest vanilla for more than 100 years, **Watkins** is recognized as the name in vanilla by hundreds of thousands of loyal customers.

Chocolate Mint Pie

Graham cracker crust (purchased or homemade in a 9-inch/23-cm pie plate)

1 (10 oz/285 g) package fudge mint cookies, crushed (about 40 cookies or 2 cups/500 mL crushed)
6 tbsp/90 mL hot water
6 oz/170 g cream cheese
1/3 cup/80 mL sugar
1 tbsp/15 mL milk
1/2 tsp/2.5 mL **Watkins All-Natural Peppermint Extract**
1 (8 oz/227 g) container non-dairy whipped topping
1/2 tsp/2.5 mL **Watkins Vanilla Extract**

6 to 10 drops green food coloring
Mix crushed cookies and hot water; spoon into graham cracker crust and gently spread to cover bottom. Beat cream cheese until smooth; gradually beat in sugar, milk and peppermint extract. Mix vanilla extract into whipped topping and fold into cream cheese mixture until smooth. Stir in food coloring and spoon into crust, spreading evenly. Refrigerate overnight. If desired, garnish with fresh mint leaves before serving. Makes 10 servings.

Dough, batter, whipped toppings, cream, smoothies, malts, shakes, sauces, syrups, and even your baked beans are fair game for a little addition of Watkins Vanilla. Be creative and make everything taste better!

Start Your own Watkins Business and see how you can add that special sweetness to make your life better! Please contact me...Let's talk!



Fruit Salad with Creamy Lemon Dressing

3 oranges, peeled and sectioned
2 bananas, sliced
1 medium apple, chopped
1 can (8.5 oz/241 g) pineapple tidbits, drained
2 tbsp/30 mL honey
1 tsp/5 mL **Watkins Vanilla Extract**
1 tsp/5 mL **Watkins All Natural Lemon Extract**
1/8 tsp/0.6 mL **Watkins Nutmeg**
Watkins Cinnamon, a dash
Toasted almonds, for garnish
Combine all ingredients except almonds in medium mixing bowl; toss lightly. Chill at least 30 minutes before serving. Garnish with almonds. Makes 6 servings.

Orange Spice Cookies

3/4 cup/180 mL all-purpose flour
1 tsp/5 mL **Watkins Cinnamon**
1/2 tsp/2.5 mL **Watkins Allspice**
1/2 tsp/2.5 mL **Watkins Baking Powder**
6 tbsp/90 mL margarine or butter
1/4 cup/60 mL sugar
2 tbsp/30 mL brown sugar
1 tsp/5 mL **Watkins Vanilla Extract**
1/2 **Watkins All-Natural Orange Extract**
Sugar, for dipping
Watkins Cooking Spray
Preheat oven to 325°F/165°C. Spray baking sheet with cooking spray; set aside. In a small bowl combine flour, cinnamon, allspice and baking powder. In a large bowl beat margarine, sugars and extracts together until smooth. Beat in flour mixture. Shape dough (dough will be soft) into 1-inch/2.5-cm balls. Dip tops of each into sugar. Press down with a fork in criss-cross pattern. Bake 12 to 15 minutes or until cookies are lightly browned. Remove cookies to wire rack and allow to cool. Makes 24 cookies.

Raspberry-Vanilla 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.

Five-Flavor Cake

1 cup/250 mL (2 sticks) butter or margarine, softened
1/2 cup/125 mL vegetable shortening
3 cups/750 mL sugar
5 eggs, beaten until lemon-colored
3 cups/750 mL all-purpose flour
1/2 tsp/2.5 mL **Watkins Baking Powder**
1 cup/250 mL milk
1 tsp/5 mL **Watkins Coconut Extract**
1 tsp/5 mL **Watkins Rum Extract**
1 tsp/5 mL **Watkins Butter Extract**
1 tsp/5 mL **Watkins Lemon Extract**
1 tsp/5 mL **Watkins Original Vanilla**

Six-Flavor Glaze (recipe follows)

Cream together the butter, shortening, and sugar in large mixing bowl until light and fluffy. Add eggs and beat until smooth. In small bowl, combine flour and baking powder; mix well and set aside. Combine milk and extracts. Add flour mixture to creamed mixture alternately with milk mixture, beginning and ending with flour mixture. Spoon mixture into a greased 10-inch/25-cm tube (angel food cake) pan. Bake at 325°F/165°C for 1-1/2 to 1-3/4 hours or until cake tests done. Cool in pan on wire rack for 10 minutes. Turn cake out of pan onto wire rack, invert again. Place waxed paper under rack to catch glaze drippings. Slowly spoon glaze onto top of hot cake and let glaze drizzle down sides of cake. Let cool completely.

Six-Flavor Glaze

1/2 cup/125 mL sugar
1/4 cup/60 mL water
1/2 tsp/2.5 mL **Watkins Coconut Extract**
1/2 tsp/2.5 mL **Watkins Rum Extract**
1/2 tsp/2.5 mL **Watkins Butter Extract**
1/2 tsp/2.5 mL **Watkins Lemon Extract**
1/2 tsp/2.5 mL **Watkins Original Vanilla**
1/2 tsp/2.5 mL **Watkins Almond Extract**

Combine all ingredients in heavy saucepan. Bring to a boil over medium heat, stirring until sugar is dissolved. Makes 12 servings.

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Watkins Cocoa Brownies

1/2 cup/125 mL (1 stick) butter
1 cup/250 mL sugar
2 eggs
1 tsp/5 mL **Watkins Original Double-Strength Vanilla**
1/3 cup/80 mL **Watkins Baking Cocoa**
1/2 cup/125 mL all-purpose flour
1/4 tsp/1.2 mL salt
1/4 tsp/1.2 mL **Watkins Baking Powder**
4 tbsp/60 mL (1/2 stick) butter, softened
1/4 cup/60 mL **Watkins Baking Cocoa**
1 tbsp/15 mL light corn syrup or honey
1 tsp/5 mL **Watkins Original Double-Strength Vanilla**
1 cup/250 mL confectioner's sugar
Preheat oven to 350°F/175°C. Spray (with **Watkins Cooking Spray**) and flour an 8-inch/20-cm square pan. In a large saucepan, melt the first stick of butter. Remove from heat and stir in sugar, eggs and 1 tsp vanilla. Beat in the 1/3 cup cocoa, flour, salt and baking powder. Spread batter into prepared pan. Bake in preheated oven for 25 to 30 minutes. Do not over bake. Meanwhile, combine remaining ingredients to make frosting. Frost brownies while still warm. Makes 16 brownies, 1 per serving.

Old-Fashioned Sour Cream Cookies

3 cups/750 mL all-purpose flour
1 tsp/5 mL **Watkins Baking Powder**
1/2 tsp/2.5 mL baking soda
1/2 tsp/2.5 mL salt
1 cup/250 mL butter, softened
1-1/2 cups/375 mL sugar
2 eggs
1 cup/250 mL sour cream
2 tsp/10 mL **Watkins Clear Vanilla Extract**

Sift flour with baking powder, soda and salt; set aside. In large mixing bowl, beat butter, sugar and eggs at medium speed of mixer until light and fluffy. At low speed, beat in sour cream and vanilla until smooth. Gradually beat in flour mixture until well-combined. Refrigerate at least 1 hour or until firm enough to roll into balls. Combine sugar and cinnamon; set aside. When dough is firm enough to handle, roll into 1-inch/25-mm balls and place on lightly greased cookie sheet. Sprinkle lightly with topping. Bake at 350°F/180°C for 10 to 12 minutes or until lightly browned on bottoms. Remove cookies to wire rack to cool completely. Makes 5 dozen.

Topping

1/4 cup/60 mL sugar
1/2 tsp/2.5 mL **Watkins Cinnamon**



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.

Vanilla Waffle & Pancake Syrup

2 cup sugar 1 cup water
Boil mixture 2 to 3 minutes until the foam is gone. Add 1 T. dark molasses and 1 T. (or less) **Watkins Vanilla Extract**. Remove from heat and stir in 3/4 cup corn syrup. (Excellent with a variety of extracts, i.e. Watkins Maple, Vanilla Nut or any of the Berry Flavors.)

Watkins Café Vienna

1 tsp. instant coffee
1/4 tsp. **Watkins Vanilla**
2 tsp. dry creamer
Dash of **Watkins Cinnamon**
1 tsp. sugar

Add ingredients to 6–8 oz. boiling water.

Vanilla Syrup

Mix a pinch of cream of tartar in 1 cup sugar (this helps syrup from crystallizing). Boil the sugar and cream of tartar mixture with 1/2 cup water until most of the foam is gone. Remove from heat and add 1 tsp. of **Watkins Vanilla Extract** (or your favorite). Add 1 tsp. syrup to your espresso and enjoy!

These recipes are sweet, but so is my business opportunity...Please ask me!