

Pour mixture over cracker base. Cook at 350 for 5 minutes. Remove from oven and sprinkle chocolate chips over top. Place back in oven until chips start to melt (10-20 minutes). Let partly cool, then cut into squares or cool completely and break into pieces. Freezes well.

Spray the bottom of a cookie sheet with Watkins Cooking Spray. Cover with a layer of soda crackers and set aside. In a saucepan, heat brown sugar and butter. Bring to a rolling boil & then add the extracts. Boil for 4-5 minutes, stirring constantly to avoid burning. Remove from heat and stir in almonds.

- 1 pkg. soda crackers
- 1-3/4 c brown sugar
- 1 lb. butter
- 2 c chocolate chips
- 1 tsp. Watkins Vanilla Extract
- 1 tsp. Watkins Caramel Extract

ALMOND ROCA



Mix together and serve with sliced or wedged apples.

- 8 oz light cream cheese, softened
- 1/3 c brown sugar
- 1/2 tsp Watkins Vanilla Extract
- 1 tsp Watkins Caramel Extract

WATKINS CARAMEL DIP

CINNAMON HONEY SNACK MIX

- 4 c corn cereal squares
- 1/4 c honey
- 2 c mini pretzel twists
- 1 tsp Watkins Cinnamon
- 1 c pecan or walnuts
- 1 tsp Watkins Vanilla
- 1/3 c butter/margarine
- 1 tsp Watkins Caramel Extract

In a large bowl, combine cereal, pretzels and nuts. In a small saucepan, over low heat, melt butter; stir in honey, Cinnamon, Vanilla and Caramel extracts. Pour over cereal; toss to coat. Spread on large cookie sheet. Bake at 350°F for 15 minutes, stirring occasionally. Spread on waxed paper. Cool completely. Store in tightly sealed containers.

CARAMEL SAUCE

- 3/4 c brown sugar
- 3/4 c sugar
- 1/3 c butter
- 1/2 c light corn syrup
- 2/3 c heavy whipping cream
- 2 tsp Watkins Caramel Extract



In heavy 2 quart saucepan, combine sugars, butter, and corn syrup. Cook over medium heat, stirring occasionally, until mixture comes to a full boil and sugar is completely dissolved (5 to 8 minutes). (Check to make sure sugar is completely dissolved by dropping a small drop in cold water and checking to make sure it is no longer grainy.) Remove from heat and cool 5 minutes. Stir in whipping cream and caramel extract. Serve warm or keep refrigerated. Makes 2-1/4 cups. Serve with toasted pecans sprinkled over top.

Fold whipped topping, caramel extract, and candy into cooled Vanilla pie filling; set aside. Spread caramel sauce on bottom of crust; top with pie filling mixture. Freeze four hours or until set. Store leftovers in freezer. Makes 8 servings

Toffee-Nut Crunch Filling:

Add beaten egg yolk and milk to dry ingredients. Cook until thickened. Add vanilla and butter. Cool and use as follows.

- 3 egg yolks (beaten)
- 2 c milk
- 1 tsp Watkins Vanilla
- 1 TBSF butter
- 3/4 c sugar
- 2 1/2 TBSF cornstarch
- 1 heaping TBSF flour
- 1/2 tsp salt

Vanilla Pie filling:

- 1 recipe vanilla pie filling (recipe below)
- 1 container (8 oz/227 g) frozen whipped topping, thawed
- 1 tsp Caramel Extract
- 4 bars (40g) chocolate-covered English toffee, chopped
- 1 8-ounce/227 g ready-made graham cracker crust
- 1/3 c caramel sauce (recipe in this book)

TOFFEE-NUT CRUNCH PIE

Boil first 4 ingredients 5 minutes. Add Caramel extract and baking soda. Stir briskly. Pour over 6 quarts popped corn. Mix thoroughly. Bake for one hour at 200°F stirring every 15 minutes.



- 2 c brown sugar
- 1 c butter
- 1/2 c corn syrup (white Karo)
- 1 tsp salt
- 1 tsp Watkins Caramel Extract
- 1 tsp baking soda

WATKINS CARAMEL POPCORN

RECIPES FOR WATKINS CARAMEL EXTRACT

PERFECTION CARAMEL CORN

- 7 to 8 quarts popped corn
- 2 cups salted peanuts
- 1 cup brown sugar
- 1 cup white sugar
- 1 cup butter
- 1 tsp salt
- 1/2 cup white corn syrup (or honey)
- 1 tsp Watkins Vanilla Extract
- 1 tsp Watkins Maple Extract
- 1 tsp Watkins Butter Extract
- 1 tsp Watkins Caramel Extract
- 1 tsp baking soda



2 oz/59 mL

Place popcorn and peanuts in large container. In saucepan, combine sugars, butter, salt and syrup. Bring to a boil. Boil 5 minutes, constantly stirring. Remove from heat and add soda and Watkins extracts. Stir quickly. Pour over popcorn and mix. Place popcorn in large, flat pans. Bake at 250°F for 1 hour, stirring several times. Remove from oven and stir occasionally while mixture cools. Store in airtight container. Makes 7-8 quarts.

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