



2014 Helpful Household Tips & Recipes for the Holidays



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Foreword

For well over a century, J.R. Watkins has been creating superior products, recipes, and helpful hints for our customers the only way we know how - the Watkins Way. For years, these recipes and hints have assisted those looking for classic recipes, a new way to prepare a meal and use flavorful spices, or tried and true cleaning tips.

We hope you enjoy this collection of both nostalgic and new recipes and hints, which have stood the test of time, just like J.R. Watkins.

Enjoy your holidays, the Watkins Way!





Some Helpful Household Tips
Back-to-nature cleaning from a company as old as dirt.

Top Tips To Keep Your Home Clean



- Walls sticky with grease or hairspray? A quick spritz of J.R. Watkins All Purpose Cleaner will clean them up in a jiff!
- Try J.R. Watkins All Purpose Cleaner on car air vents for a fresh, long-lasting smell.
- Use J.R. Watkins All Purpose Cleaner to clean and freshen your kitchen trash can. A spritz of cleaner will eliminate odors.



Household Tips



Watkins home cleaning supplies have made cleaning easier for well over a century.

- Spray a small amount of J.R. Watkins All Purpose Cleaner on a soft cloth and gently rub over switch plates to remove fingerprints and smudges.
- To clean your ceiling fans of dust, use a long-handled brush dampened with J.R. Watkins All Purpose Cleaner.
- J.R. Watkins All Purpose Cleaner is safe and effective on cutting grease and removing stains on countertops, stoves, and much more.

Household Tips



1915 Almanac, providing helpful household tips.

- Bake 1 tablespoon/15 mL of vanilla extract at 350°F/180°C for at least a half an hour to fill your house with that delicious fresh-baked smell.
- Company coming? Boil cinnamon, clove, orange or lemon extract with water to add a natural fragrance to your home.
- Dab vanilla or lemon extract on cotton balls and drop in your garbage can for a long-lasting, sweet scent.

Household Tips



1939 Almanac, useful information to help with household tasks.

- Soak dishes with a squirt of J.R. Watkins Moisturizing Dish Soap prior to washing. Makes clean-up easy!
- Did you know J.R. Watkins Dish Soap makes for an excellent floor cleaner? Add a few drops of dish soap to HOT water—it will leave your hardwood, laminate, tile, and even cement floors looking great naturally.
- Out of stain remover? J.R. Watkins Dish Soap can be applied to grease stains clothing. Gently rub in, let it sit for a few minutes, then rinse the area with cool water and launder as usual.

Household Tips



- To quickly clean your blender, add a couple drops of J.R. Watkins Dish Soap and fill about 1/4 full of warm water. Blend to clean and rinse.
- Clean kitchen cabinets with 1 part J.R. Watkins Dish Soap to 10 parts water in a container, use a non-scratching sponge and watch the greasy build-up disappear.

- Before applying nail polish, soak your finger tips in a mixture of J.R. Watkins Dish Soap and warm water. Let fingers soak for 5 -7 minutes to remove oils from your nails. Your polish will last longer.



Exceptional Extract & Savory Spice Tips
Tips to help you create mouth-watering Watkins goodness.

Top Extract Tips To Make Baking Better



Watkins, sharing traditions for generations.

- When using vanilla extract with other extracts, always add the vanilla first because the vanilla enhances the flavors in the other extracts.
- Almond extract enhances the flavor of coconut or cherry in baked goods.
- Extracts become less potent or flavorful when used in high heat mixtures. If making puddings or sauces, it is best to add extracts toward the end or after cooking because the alcohol evaporates quickly.



Extract Tips



Better Homes & Gardens, featuring Watkins extracts in 1958.

- Since extracts have an alcohol base, they are best used when you want the end result to keep its flavor. For example, extracts do not change the look of clear beverages or dairy products by making them opaque. Instead, they add flavor without cloudiness.
- Certain extracts are great when added to cocoa, coffee, or tea. Try mint, almond, peppermint, or lemon. Lemon extract is great in ice tea.
- Extracts are great substitutes in certain baked goods. Out of fresh coconut for cake batter? Try coconut extract for a potent flavor and even baking.

Extract Tips



Delivering extract goodness for generations.

- Maple extract is delicious in BBQ sauce, baked beans, or used as a flavoring for sweet potatoes or squash. It can also be a “secret ingredient” in recipes such as pumpkin or pecan pie.
- Peppermint extract can be used to add a peppermint flavor to baked goods, desserts, and candy, particularly candy canes, mints, and peppermint patties. Peppermint extract may also be added to hot water to create peppermint tea.
- Pairing extracts with spices is a great way to enhance flavors. Thyme and lemon extract can make a wonderful addition to a pound cake or cookies. Rosemary and orange extract would be great in a marinade or scone recipe.



Spice Tips



Watkins for all your favorite recipes.

- Since salt can “bring out flavor” in food, the addition of salt in recipes along with an extract will enhance the extract flavor.
- Sesame seeds can be toasted to enhance the nutty flavor. After toasting, they can be ground to form a paste to add to baked goods or to make hummus.
- Ground ginger can be added to hot water or tea to soothe an upset stomach.
- When making any type of cream sauce or even mashed potatoes, add some nutmeg to the recipe. Nutmeg will enhance the creamy flavor.

Spice Tips



*Watkins at the 1928 Rutherford County Fair,
in Rutherford County, Tennessee.*

- When using dried herbs, such as oregano or basil leaves, always rub the herbs together with your fingers (crush the herbs) before adding to the dish. This “activates” the oils to bring out more flavor.
- You can store dried herbs in the refrigerator or freezer to last longer. Don’t store next to heat (i.e. stove). Keep them cool.
- Remember: 1 teaspoon/5 mL of dried herbs equals 1 tablespoon/15 mL of fresh.
- When cooking long and slow, such as in a crockpot, always add dry herbs toward the end. The long cooking time can disrupt the herb’s flavor intensity. However, adding them to the beginning of a faster cooking dish, when you sauté the onions for a sauce, gives them time and moisture to rehydrate for added flavor.

Spice Tips: Great Uses For Cinnamon



- For a twist on your morning, sprinkle a little cinnamon in your morning coffee or hot chocolate.
- For great flavor, double the amount of cinnamon suggested in cake, pie and biscuit recipes.
- Add cinnamon to chili dishes and curries for an authentic flavor.

- Stir it into marinades for beef, pork or lamb.
- Stuff a chicken with chopped apples, cinnamon, onion and a little sage. Tastes like autumn!
- For a healthy treat, mix 4 oz/113 g pecans with 3 teaspoons/15 mL canola oil, 2 teaspoons/10 mL cinnamon and 1 teaspoon/5 mL sugar substitute or sugar in a small baking dish. Bake at 350°F/180°C for 8 to 10 minutes.



Appetizing Appetizers and Sumptuous Sides
With their hearty ingredients they are sure to complement any meal.

Herb Stuffing



Ingredients:

1 cup/250 mL (2 sticks) butter
2 cups/500 mL celery, chopped
1 cup/250 mL onions, chopped
2 tsp/10 mL **Watkins Gourmet Thyme**
2 tsp/10 mL **Watkins Gourmet Rosemary**
1-1/2 tsp/7.5 mL **Watkins Gourmet Poultry Seasoning**
1 tsp/5 mL **Watkins Gourmet Coarse Sea Salt**, freshly-ground
1/2 tsp/2.5 mL **Watkins Gourmet Pure Ground Black Pepper**
12 cups/3000 mL dry unseasoned bread cubes
4 cups/950 mL **Watkins Chicken Soup Base**, prepared

Directions:

Melt butter in large skillet on medium heat. Add celery and onions; cook and stir 5 minutes. Stir in thyme, rosemary, poultry seasoning, salt and black pepper. Place bread cubes in a large bowl. Add celery mixture and broth; toss gently until well mixed. Spoon into lightly greased 13 x 9-inch/33 x 23 cm baking dish. Bake in preheated oven at 375°F/190°C for 35 minutes or until heated through and lightly browned.

Makes 18 servings.



*Mary King, on her horse, Regent, in 1920.
(J.R. Watkins granddaughter)*

Grilled Potatoes



Ingredients:

- 12 medium red potatoes, sliced
- 1 medium onion, sliced
- 4 tbsp/60 mL **Watkins Original Grapeseed Oil**
- 1 tsp/5 mL **Watkins Gourmet Pure Ground Black Pepper**
- 1 tsp/5 mL seasoning salt
- 1 tsp/5 mL **Watkins Gourmet Rosemary**

Directions:

Thinly slice potatoes and onions, and place on aluminum foil. Drizzle with grapeseed oil, and season with pepper, seasoning salt and rosemary. Fold aluminum tightly over potatoes and onions so they are completely covered. Place on grill on indirect heat for 20 to 25 minutes.

Makes 12 servings.



Creamy Chipotle Butternut Squash Soup

with Onion Crescent Rounds



Ingredients:

3 cups/750 mL cubed fresh butternut squash
(1 lb/454 g)
1 cup/250 mL sliced green onions with tops
(16 medium)
3/4 tsp/4 mL **Watkins™ Garlic Powder**
1 cup/250 mL reduced-sodium chicken broth
1 chipotle chile in adobo sauce plus 1 tbsp/
15 mL adobo sauce (from 7-oz/198 g can)
1 cup/250 mL heavy whipping cream
1 can Pillsbury™ Crescent Recipe Creations™
refrigerated seamless dough sheet

Directions:

Heat oven to 375°F/190°C. Line large cookie sheet with Reynolds® Parchment Paper. In medium microwavable bowl, place butternut squash and 2 tbsp/30 mL water; cover. Microwave on High 6 to 8 minutes, stirring once, until tender.

Meanwhile, reserve 4 tsp/20 mL green onion for garnish and 1/4 cup/60 mL green onion for dough. Spray 2-quart/1.9 L saucepan with Crisco® Original No-Stick Cooking Spray. Add remaining green onion; cook over medium heat 4 to 5 minutes, stirring frequently, until softened.

In food processor, place squash, cooked onions, 1/2 tsp/2.5 mL of the garlic powder, 1/2 cup/125 mL of the chicken broth, the chipotle chile and adobo sauce, 1/2 tsp/2.5 mL sea salt and 1/4 tsp/1 mL pepper. Cover; process until smooth, 1 to 2 minutes, scraping sides occasionally. Pour squash mixture into saucepan; add remaining 1/2 cup/125 mL chicken broth. Heat over medium heat, stirring frequently, until hot. Stir in whipping cream. Cook uncovered over medium heat 4 to 6 minutes, stirring occasionally, until heated through.

Meanwhile, unroll dough; press to form 12x8-inch/30x20-cm rectangle. Sprinkle remaining 1/4 tsp/1 mL garlic powder and 1/4 cup/60 mL reserved green onion over dough. Starting at short side, roll up dough; pinch edges to seal. Cut roll into 8 slices; press each slice to form 3-inch/7.5-cm round. Place 2-inches/5-cm apart on cookie sheet. Sprinkle with 1/8 tsp/0.5 mL sea salt. Bake 9 to 13 minutes or until golden brown. Immediately remove from cookie sheet to cooling rack.

To serve, spoon soup into 4 serving bowls; top each with 1 tsp/5 mL reserved green onion. Serve soup with warm crescent rounds.

Makes 4 servings (1 cup/250 mL soup and 2 crescent rounds each).



Bake-Off® Contest 47, 2014
Ann Hillmeyer
Sandia Park, New Mexico

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Curried Carrot Soup



Ingredients:

1/2 cup/125 mL chopped onion
1/2 tsp/2.5 mL **Watkins Gourmet Thyme**
1 **Watkins Gourmet Bay Leaf**
2 tsp/10 mL **Watkins Original Grapeseed Oil**
6 carrots, scraped and thinly sliced or diced
5 cups/1.2 litres water
1/4 cup/60 mL **Watkins Chicken Soup Base**
1-1/2 tsp/7.5 mL **Watkins Gourmet Curry Powder**
Dash **Watkins Gourmet Cayenne Pepper**
1 package (3 oz/85 g) cream cheese
2-1/2 tbsp/38 mL all-purpose flour
Watkins Gourmet Parsley for garnish

Directions:

In a medium saucepan or Dutch oven, sauté onion, thyme and bay leaf in oil until onion is tender. Add carrots, water, soup base, curry powder and cayenne pepper. Cover and cook over medium heat 25 minutes or until carrots are tender. Remove bay leaf and discard. Combine half of the carrot mixture with the cream cheese and flour in a blender or food processor. Process until smooth; return processed mixture to saucepan. Return to heat and cook, stirring constantly, until mixture is heated through and thickens slightly.

Makes 6 servings.



Corn Bread

Pairs great with Watkins chili, page 34.

Ingredients:

1 package (14 oz/397 g) corn bread mix
1/2 tsp/2.5 mL **Watkins Gourmet Onion Powder**
1 tsp/5 mL **Watkins Gourmet Parsley**
1/2 tsp/2.5 mL **Watkins Gourmet Chili Powder**
1/4 tsp/1 mL **Watkins Gourmet Thyme**
2 eggs, slightly beaten
1 cup/250 mL water
2 tbsp/30 mL diced pimento
2 tbsp/30 mL diced canned green chilies
Watkins Cooking Spray

Directions:

Preheat oven to 400°F/200°C. In large bowl, combine first five ingredients. In small mixing bowl, combine remaining ingredients; add all at once to dry ingredients, stirring just until moistened. Turn batter into an 8-inch/20-cm baking dish coated with cooking spray. Bake 20 to 25 minutes, or until golden brown. Cool and cut into squares.

Makes 1 loaf, 9 servings.



Spinach Dip- Stuffed Garlic Rolls



Ingredients:

1/2 cup/125 mL butter, melted
1 tbsp/15 mL **Watkins™ Garlic Powder**
2/3 cup/160 mL grated Parmesan cheese
1 box (9 oz/255 g) Green Giant™ Steamers™
frozen chopped spinach
4 oz/113 g (half of 8 oz/227 g package)
cream cheese, softened
1 tbsp/15 mL Worcestershire sauce
1 can Pillsbury™ refrigerated crusty French loaf

Directions:

Heat oven to 350°F/180°C. Spray 12 regular-size muffin cups with Crisco® Original No-Stick Cooking Spray. Spoon 1 tsp/5 mL of the melted butter into each muffin cup. Sprinkle 1/8 tsp/0.5 mL of the garlic powder and 1 tsp/5 mL of the Parmesan cheese into each muffin cup.

Microwave frozen spinach as directed on box 3 to 4 minutes to thaw. Drain well; squeeze dry with paper towels. In small bowl, mix spinach, cream cheese, 1 tsp/5 mL of the garlic powder, 1/3 cup/80 mL of the Parmesan cheese and the Worcestershire sauce until blended. Shape mixture into 12 (1-1/2-inch/3.8-cm) balls.

Remove dough from can; cut into 12 equal slices. Press each to form 3-inch/7.5-cm round. Place 1 spinach ball in center of each dough round. Carefully wrap dough around ball; pinch edges to seal completely. Place seam side down in muffin cups. Bake 17 to 25 minutes or until golden brown. Cool in pan 2 minutes. Loosen with tip of knife. Remove from pan; place on serving platter. Brush each roll with remaining melted butter; sprinkle with remaining garlic powder and Parmesan cheese. Serve warm.

Makes 12 appetizers.



Bake-Off® Contest 47, 2014
Marie Valdes
Brandon, Florida

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Sausage and Blue Cheese Crescent Cups



Ingredients:

1 box (9 oz/255 g) Green Giant™ Steamers™ frozen chopped spinach
1/2 lb/227 g bulk spicy pork sausage
1/3 cup/80 mL finely chopped onion
1/4 tsp/1 mL Watkins™ Crushed Rosemary
1 can Pillsbury™ Crescent Recipe Creations™ refrigerated seamless dough sheet
1-1/4 cups/310 mL crumbled blue cheese (5 oz/141 g)
1/2 cup/125 mL red pepper jelly (from 10 oz/285 g jar)

Directions:

Heat oven to 375°F/190°C. Spray 24 mini muffin cups with Crisco® Original No-Stick Cooking spray. Microwave frozen spinach as directed on box 3 to 4 minutes to thaw. Drain well; squeeze dry with paper towels.

In 10-inch/25-cm nonstick skillet, cook sausage over medium-high heat, stirring frequently, until thoroughly cooked; drain. Add spinach, onion and rosemary. Cook about 3 minutes, stirring frequently, until onion is translucent.

Unroll dough on work surface. With pizza cutter or knife, cut dough into 24 squares. Press 1 square in bottom and up side of each muffin cup. Spoon 1/2 tsp/2.5 mL blue cheese into each cup; top with 1 tbsp/15 mL sausage mixture. Spoon remaining blue cheese over sausage mixture in each cup.

Bake 10 to 13 minutes or until golden brown. Gently remove from pan to serving plate.

Meanwhile, in small bowl, stir jelly until smooth. Top each cup with 1 tsp/5 mL jelly. Serve warm.

Makes 24 appetizers.



Bake-Off® Contest 47, 2014
Jennifer Parrott
Rockford, Michigan

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Delicious Dinners

From tried-and-true to new-and-trendy, recipes for dinner.

Herbed Turkey



Ingredients:

- 1 (12 lb/5.4 kg) whole turkey
- 1/4 cup/60 mL **Watkins Original Grapeseed Oil**
- 2 tbsp/30 mL **Watkins Gourmet Garlic Powder**
- 2 tsp/10 mL **Watkins Gourmet Basil**
- 1 tsp/5 mL **Watkins Gourmet Sage**
- 1 tsp/5 mL **Watkins Gourmet Coarse Sea Salt**, freshly-ground
- 1/2 tsp/2.5 mL **Watkins Gourmet Pure Ground Black Pepper**

Directions:

Preheat oven to 375°F/190°. Clean turkey (discard giblets and organs) and place in a roasting pan. In a small bowl, combine oil, garlic powder, basil, sage, salt and pepper. Using a basting brush, apply the mixture to turkey. Bake for 2 to 2-1/2 hours, or until the internal temperature of the thickest part of the thigh measures 160°F/71°C. Remove bird from oven, and allow to stand for about 30 minutes, internal temperature will rise.



Watkins, quality your family will enjoy!

Spice Marinated Chicken Breasts



Ingredients:

3 tbsp/45 mL fresh lemon juice
1/2 tsp/2.5 mL **Watkins Gourmet Garlic Powder**
1/2 tsp/2.5 mL **Watkins Gourmet Curry Powder**
1/4 tsp/1 mL **Watkins Gourmet Purest Ground Cinnamon**
1/8 tsp/0.5 mL **Watkins Gourmet Pure Ground Black Pepper**
To taste, **Watkins Gourmet Coarse Sea Salt**, freshly-ground
4 skinless, boneless chicken breast halves

Directions:

Combine lemon juice with all ingredients except chicken; mix well. Add chicken and turn to coat all sides. Allow to marinate at room temperature for 15 minutes. Grill or broil chicken 5 minutes per side, or until cooked through.

Makes 4 servings.



Watkins, products to enhance your life!

Cuban-Style Sandwich Pockets



Ingredients:

3 tbsp/45 mL coarse-grained mustard
1/4 tsp/1 mL **Watkins™ Ground Cumin**
2 cans Pillsbury™ Crescent Recipe Creations™
refrigerated seamless dough sheet
8 oz/227 g ground pork
6 slices (3/4 oz/21 g each)
cooked ham from deli
6 slices (3/4 oz/21 g each) Swiss cheese
18 dill pickle chips

Directions:

Heat oven to 400°F/200°C. Spray large cookie sheet with Crisco® Original No-Stick Cooking Spray.

In small bowl, mix mustard and cumin. Unroll dough sheets on work surface. Cut each sheet into thirds. Press each third into 7 1/2 x 4 1/2-inch/19-cm x 11-cm rectangle. Spread mustard mixture evenly over each rectangle to within 1/2-inch/1.25-cm of edges.

Shape pork into 6 (3-inch/7.5-cm) squares; place over mustard on each rectangle. Top each pork patty with 1 slice ham, 1 slice cheese and 3 pickle chips. Fold dough over filling; press edges firmly with fork to seal. Prick top of each pocket 3 times with fork. Place pockets 2-inches/5-cm apart on cookie sheet.

Bake 15 to 18 minutes or until golden brown and meat thermometer inserted in center of pockets reads 160°F/71°C.

Makes 6 sandwich pockets.



Bake-Off® Contest 47, 2014
Courtney Sawyer
Bellingham, Washington

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Rosemary & Thyme Ham and Egg Strata



Ingredients:

2 cups/500 mL half-and-half
1 cup/250 mL whole milk
8 large eggs
1 tsp/5 mL **Watkins Gourmet Ground Mustard**
1/2 tsp/2.5 mL **Watkins Gourmet Thyme**
1/2 tsp/2.5 mL **Watkins Gourmet Parsley**
1/4 tsp/1 mL **Watkins Gourmet Rosemary**
1 tsp/5 mL **Watkins Gourmet Coarse Sea Salt**, freshly-ground (optional)
1 loaf crusty bread white or wheat, cut into 1-inch/2.5-cm pieces (about 6 cups/1500 mL)
2 cups/500 mL cubed ham
1 red pepper, chopped
1/2 cup/125 mL chopped onion
1 lb/454 g asparagus, cut into 2-inch/5-cm pieces
1 cup/250 mL grated sharp cheddar cheese

Directions:

Butter a 13 x 9-inch/33 x 23-cm glass baking dish. Whisk first 8 ingredients together in a large bowl. Mix the next 5 ingredients into the large bowl. Transfer to baking dish top with cheese. If desired, cover and chill overnight.

Preheat oven to 375°F/190°C. Bake uncovered for 55-60 minutes until just set in the center. Let stand for 10 minutes.

Makes 9 servings.

If desired, divide into eight 8 oz/227 g custard cups, top with cheese and bake at 375°F/190°C for 30-35 minutes.



Chicken Pot Pies



Ingredients:

6 tbsp/90 mL butter or margarine
1/2 cup/125 mL chopped onion
1/2 cup/125 mL all-purpose flour
2 tsp/10 mL **Watkins Gourmet Parsley**
3/4 tsp/4 mL **Watkins Gourmet Poultry Seasoning**
1/4 tsp/1 mL **Watkins Gourmet Lemon Pepper**, freshly-ground
3 cups/750 mL water
3 tbsp/45 mL **Watkins Chicken Soup Base**
3 cups/750 mL cubed, cooked chicken or turkey
1 package (10 oz/285 g) frozen peas and carrots, tender-cooked and drained
1/4 cup/60 mL chopped pimento
1 package refrigerated biscuits (6 per package)

Directions:

Melt butter in a saucepan. Add onion; cook until tender. Stir in next six ingredients; mix well. Cook until thickened and bubbly. Stir in chicken, vegetables and pimento; heat until bubbly. Divide mixture into six individual casseroles. Cut each biscuit into quarters; place four quarters on top of each casserole. Place on shallow baking pan; bake at 450°F/230°C for 8 to 10 minutes or until biscuits are lightly browned.

Makes 6 servings.



Pepper Jack-Salsa Flatbread

with an Italian Twist



Ingredients:

- 2 cups/500 mL shredded reduced-fat mozzarella cheese (8 oz/227 g)
- 1 can Pillsbury™ refrigerated thin pizza crust
- 2 cups/500 mL shredded pepper Jack cheese (8 oz/227 g)
- 1 container (16 oz/454 g) refrigerated salsa, drained (about 1 cup/250 mL)
- 1/2 tsp/2.5 mL **Watkins™ Italian Seasoning**
- 1/2 tsp/2.5 mL **Watkins™ Garlic Powder**

Directions:

Heat oven to 400°F/200°C. Line large cookie sheet with Reynolds® Parchment Paper. In small bowl, reserve 1/4 cup/60 mL of the mozzarella cheese.

Unroll dough on cookie sheet. Press to form 12-inch/30-cm square. With pizza cutter or kitchen scissors, cut dough in half. Pinch dough around edges of each half to form rim, crimping edges as desired. Bake 6 minutes.

Sprinkle remaining 1-3/4 cups/430 mL mozzarella cheese and the pepper Jack cheese evenly over flatbreads to within 1/2-inch/1.25-cm of edges. Spoon salsa evenly over cheese; gently spread. Sprinkle with reserved 1/4 cup/60 mL mozzarella cheese. Sprinkle with Italian seasoning and garlic powder.

Bake an additional 10 to 15 minutes or until crust is golden brown and cheese is melted. Cut each flatbread crosswise into thirds; cut each third in half diagonally to make triangles.

Makes 12 servings.



Bake-Off® Contest 47, 2014
JoAnn Belack
Bradenton, Florida

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Grilled Spice-Rubbed Steak



Ingredients:

- 4 (4 oz/113 g) beef sirloin or T-bone steaks, trimmed (1 inch thick)
- 1 tsp/5 mL **Watkins Gourmet Ground Mustard**
- 1 tsp/5 mL **Watkins Gourmet Garlic Powder**
- 1 tsp/5 mL **Watkins Gourmet Ground Sage**
- 1 tsp/5 mL **Watkins Gourmet Thyme Leaves**
- 3/4 tsp/4 mL **Watkins Gourmet Coarse Sea Salt**, freshly ground
- 1/2 tsp/2.5 mL **Watkins Gourmet Ground Cumin**
- 1/2 tsp/2.5 mL **Watkins Gourmet Crushed Red Pepper**
- 1/2 tsp/2.5 mL **Watkins Gourmet Pure Ground Black Pepper**

Directions:

Combine dry ingredients and rub evenly over steaks. Grill until desired wellness.

Makes 4 servings.



1945 Christmas Banquet for Watkins Dealers in Wichita, Kansas.

Glazed Pork Loin Chops



Ingredients:

1-1/4 cups/300 mL soy sauce
1 tsp **Watkins Gourmet Garlic Powder**
1/2 cup/125 mL packed brown sugar
1 tbsp/15 mL molasses
6 bone-in pork loin chops

Sauce:

1 cup/240 mL ketchup
1/3 cup/80 mL chili sauce
3 tbsp/45 mL **Watkins Gourmet Original Barbecue Sauce**
1/4 cup/60 mL packed brown sugar
2 tbsp/30 mL water
1-1/2 tsp/7.5 mL brown mustard
1 tsp/5 mL **Watkins Gourmet Chili Powder**

Directions:

In a saucepan over medium heat, bring soy sauces, brown sugar and molasses to a boil. Remove from the heat; cool to room temperature. Pour into a large resealable plastic bag; add pork chops. Seal bag and refrigerate for 3 to 6 hours. Drain and discard marinade. Place pork chops in a greased 13 x 9 x 2"/33 x 23 x 5-cm baking dish. Cover and bake at 350°F/180°C for 30 minutes. Combine the sauce ingredients; pour over chops. Bake, uncovered, 30 minutes longer.

Makes 6 servings.



Watkins, makes every meal special.

Watkins Chili



Ingredients:

1 lb/450 g lean ground beef, turkey or chicken
1 package (1.25 oz/35 g) **Watkins Gourmet Chili Seasoning**
1 can (14.5 oz/411 g) diced tomatoes, not drained
1 can (15 to 16 oz/425-450 g) kidney beans, not drained
Assorted Toppings

Directions:

Brown meat in large skillet on medium-high heat. Drain fat. Stir in chili seasoning, diced tomatoes and beans. Bring to boil; cover. Reduce heat and simmer 10 minutes, stirring occasionally. Serve with assorted toppings, if desired.

Makes 4 servings.



Royal Pork Medallions

This dish, created by Ellen Burr of Truro, MA, won our “My Family’s Favorite Recipe” Contest in 1993 with a combination of classic technique, innovative seasoning and excellent presentation.

Ingredients:

1 tbsp/15 mL **Watkins Gourmet Four Peppercorn Blend**, whole
1/2 cup/125 mL cider vinegar
1 tsp/5 mL **Watkins Chicken Soup Base**
1 to 3 tsp/5–15 mL cornstarch
1 cup/250 mL water
1-1/2 lbs/675 g pork tenderloin, trimmed of fat, cut into 1-inch/2.5-cm slices
1/4 tsp/1 mL **Watkins Gourmet Purest Ground Cinnamon**
1/4 tsp/1 mL **Watkins Gourmet Nutmeg**
1/4 tsp/1 mL **Watkins Gourmet Allspice**
1 tsp/5 mL **Watkins Gourmet Celery Salt**
2 tbsp/30 mL unsalted butter
1 tsp/5 mL **Watkins Garlic Liquid Spice**
1/4 cup/60 mL crabapple jelly or apple jelly
Pickled crab apples or spiced apple rings, for garnish
Celery leaves, for garnish

Directions:

In a 1-quart/litre non-reactive saucepan, simmer together the peppercorn blend and vinegar until mixture is reduced by half. Combine the soup base, cornstarch and water; mix well. Stir this mixture into the reduced vinegar mixture. Bring to a boil; lower heat and cook until mixture clears and thickens slightly. Remove from heat and keep warm. Season pork with mixture of cinnamon, nutmeg, allspice and celery salt. In a large heavy or non-stick skillet, melt the butter over high heat. Stir in liquid spice. Add pork medallions and cook until golden-brown on both sides. Stir in jelly. Cook, turning often, until meat is well-glazed. Do not overcook. To serve, spoon a small quantity of the pepper/vinegar sauce onto serving plate. Place pork medallions on top; spoon remaining sauce over pork. Garnish as desired with crab apples or apple rings and celery leaves. Serve hot.

Makes 6 servings.





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Decadent Desserts

Treat your family and friends to all of these delectable desserts.

Lemon Sugar Cookies



Ingredients:

Cookies:

3-3/4 cups/887 mL all-purpose flour
2 tsp/10 mL **Watkins Baking Powder**
1/4 tsp/1 mL **Watkins Gourmet Coarse Sea Salt**, freshly ground
1 cup/250 mL unsalted butter, softened
1-2/3 cups/394 mL sugar
2 large eggs
1 tsp/5 mL **Watkins Madagascar Bourbon Pure Vanilla Extract**
1/4 tsp/1.25 mL **Watkins Gourmet Pure Lemon Extract**
1 tsp/5 mL lemon zest
3 oz/89 mL lemon juice, strained

Royal Icing:

3 tbsp/45 mL meringue powder
1/2 tsp/2.5 mL **Gourmet Watkins Cream of Tartar**
3-3/4 cup/930 mL confectioners' sugar

Directions:

Cookies: In a bowl whisk together the flour, baking powder and salt, set aside. Cream the butter and sugar together until light and fluffy, about 2 minutes. Add the eggs, one at a time, mixing on medium speed until well incorporated. Mix in the extracts and zest. Add the dry ingredients and mix just until it comes together and no flour is visible. Divide the dough into two or three packets and refrigerate the dough until set, about an hour. Preheat the oven to 350°F/180°C. Line baking sheets with parchment paper. Using enough flour to prevent the dough from sticking, but not too much or the cookies will be tough. Roll it out to about 1/8-inch/3-mm thick circle. Use a star shaped cookie cutter to cut out the cookies. Set cookies on the prepared baking sheets, leaving some space between them. Bake for about 8 minutes, or until just golden on the bottoms.

To make the royal icing: Combine all the ingredients for the icing in the bowl of a stand mixer, fitted with the whip attachment. Blend together on low speed until all the sugar is blended with the lemon juice, then turn it up to medium-high and whip to stiff peaks. For simple decorations: Spread a thin layer of the icing over the cookie. While the icing is still soft, sprinkle the cookie with the icing sugar.

Makes approximately 24 cookies.

Chewy Chocolate Chip-Almond Bars



Ingredients:

1 package Pillsbury™ Ready to Bake!™ refrigerated chocolate chip cookies
2 oz/57 g marzipan, diced (1/4 cup/60 mL)
1/4 tsp/1 mL Watkins™ Pure Almond Extract
1 can (14 oz/396 g) Eagle Brand® Sweetened Condensed Milk
1/2 cup/125 mL Jif® Crunchy Almond Butter
1/2 cup/125 mL semisweet chocolate chips
1/2 cup/125 mL sliced almonds

Directions:

Heat oven to 350°F/180°C. Spray 9-inch/23-cm square pan with Crisco® Original No-Stick Cooking Spray.

In large bowl, break up cookie dough. Add marzipan and almond extract. Beat with electric mixer on high speed about 2 minutes or until well blended. Press dough evenly in bottom of pan.

In small bowl, mix condensed milk and almond butter until smooth; pour over dough in pan. Sprinkle chocolate chips and almonds evenly over condensed milk mixture.

Bake 35 to 40 minutes or until edges are golden brown and center still jiggles slightly. Cool completely in pan on cooling rack, about 1 1/2 hours. Cut into 4 rows by 3 rows. Store covered in refrigerator.

Makes 12 bars.



In 1958, the Watkins Man was busy making house calls.



Bake-Off® Contest 47, 2014
Rachel Ruiz
Hurlburt Field, Florida

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Banana Spice Bread



Ingredients:

1/3 cup/80 mL vegetable shortening
1/2 cup/125 mL sugar
2 eggs
1 tsp/5 mL **Watkins Madagascar Bourbon Pure Vanilla Extract**
3/4 tsp/4 mL **Watkins Gourmet Banana Extract**
1-3/4 cups/440 mL all-purpose flour
1 tsp/5 mL **Watkins Baking Powder**
1-1/1 tsp/7.5 mL **Watkins Gourmet Purest Ground Cinnamon**
1/2 tsp/2.5 mL baking soda
1/2 tsp/2.5 mL **Watkins Gourmet Coarse Sea Salt**, freshly ground
1/4 tsp/1 mL **Watkins Gourmet Ground Nutmeg**
1 cup/250 mL mashed ripe banana
1/2 cup/125 mL chopped walnuts

Directions:

Grease bottom only of a 9 x 5-inch/23 x 13-cm loaf pan; set aside. In large bowl, cream together the shortening and sugar until light and fluffy. Mix in the eggs and vanilla and banana extracts until well combined. In another bowl combine flour, baking powder, cinnamon, baking soda, salt, and nutmeg. Add alternately with bananas to sugar mixture; mix well. Stir in nuts. Pour into prepared pan. Bake at 350°F/180°C for 45 to 50 minutes or until bread tests done. Cool in pan on rack 5 minutes. Turn out of pan and cool completely on rack. To store, wrap tightly and refrigerate.

Makes 1 loaf, 12 servings.



Chocolate Surprise Cupcakes

Kids will never know that the “surprise” in these cupcakes is really shredded zucchini. The zucchini adds moisture as well as nutritional value.

Ingredients:

1 large egg
2 large egg whites
1 cup/250 mL sugar
2 tbsp/30 mL vegetable oil
1 tsp/5 mL **Watkins Madagascar Bourbon Pure Vanilla Extract**
1 tsp/5 mL **Watkins Gourmet Chocolate Extract**
1 tsp/5 mL **Watkins Gourmet Purest Ground Cinnamon**
1 tsp/5 mL baking soda
3/4 cup/180 mL all-purpose flour
1/4 cup/60 mL baking cocoa
1-1/2 cups/375 mL finely shredded unpeeled zucchini
Watkins Cooking Spray
White decorator's icing, if desired

Directions:

Preheat oven to 350°F/180°C. Coat 12 regular muffin cups with no-stick cooking spray or line with paper or foil liners. Beat eggs and sugar in large bowl with an electric mixer until well blended, about 1 minute. Beat in oil, extracts, cinnamon, and baking soda. Stir in flour and cocoa; mix well. Stir in zucchini; mix lightly. Spoon into prepared cups. Bake for 30 minutes or until cupcakes test done. Cool completely in pan on wire rack. Turn out of pan and decorate, if desired.

Makes 12 cupcakes.



The holidays are always better with Watkins!

Easy Double-Chocolate Brownies



Ingredients:

1 container Pillsbury™ Gluten Free refrigerated chocolate chip cookie dough
1 cup/250 mL canned pumpkin (not pumpkin pie mix)
1 tsp/5 mL **Watkins™ Pure Vanilla Extract**
2 eggs
1/4 cup/60 mL unsweetened baking cocoa
1 tbsp/15 mL packed brown sugar
1 tsp/5 mL **Watkins™ Ground Saigon Cinnamon**

Directions:

Heat oven to 350°F/180°C. Let cookie dough stand at room temperature 10 minutes to soften. Spray 13x9-inch/33x23-cm pan with Crisco® Original No-Stick Cooking Spray.

In large bowl, break up cookie dough. Add remaining ingredients; beat with electric mixer on medium speed about 2 minutes or until well blended. Spread evenly in pan.

Bake 22 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on cooling rack, about 30 minutes. Cut into 6 rows by 4 rows. Store loosely covered.

Makes 24 brownies.



80 year old Watkins Dealer,
George Horsley.



Bake-Off® Contest 47, 2014
Michelle Matoba
Fair Oaks, California

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Spicy Pumpkin Roll



Ingredients:

3 eggs
1 cup/250 mL sugar
2/3 cup/160 mL mashed pumpkin,
cooked or canned
1 tsp/5 mL **Watkins Madagascar
Bourbon Pure Vanilla Extract**
3/4 cup/180 mL all-purpose flour
2 tsp/10 mL **Watkins Gourmet
Pumpkin Spice**
1 tsp/5 mL **Watkins Baking Powder**
1/4 tsp/1 mL **Watkins Gourmet
Coarse Sea Salt**, freshly ground
1 cup/250 mL chopped pecans
3 to 4 tbsp/45 to 60 mL sifted powdered sugar
1 package (8 oz/227 g) cream cheese, softened
2 tbsp/30 mL butter or margarine, softened
1 cup/250 mL sifted powdered sugar
1/2 tsp/2.5 mL **Watkins Gourmet
Vanilla Nut Extract**
Sweetened whipped topping flavored with
**Watkins Madagascar Bourbon
Pure Vanilla Extract**, for garnish
Whole or chopped pecans, for garnish

Directions:

Grease a 15x10-inch/38x25-cm jellyroll pan; line with waxed paper. Grease and flour waxed paper; set aside. Beat eggs in a large bowl at high speed of an electric mixer until thick; gradually add 1 cup/250 mL sugar and beat 5 additional minutes. Stir in pumpkin and vanilla. Combine flour, spice, baking powder and salt; gradually stir into pumpkin mixture. Spread batter into prepared pan; sprinkle with pecans. Bake at 375°F/190°C for 12 to 15 minutes.

Sift 3 to 4 tbsp/45 to 60 mL powdered sugar in a 15 x 12-inch/38x30-cm rectangle on a cloth towel. When cake is done, loosen cake from pan and turn out onto sugared towel. Carefully peel off waxed paper. Starting at narrow end, roll up cake and towel together; cool completely on a wire rack, seam side down. Beat cream cheese and butter in a large bowl at high speed of an electric mixer; gradually add 1 cup/250 mL powdered sugar and extract, beating until blended. Unroll cake; spread with cream cheese mixture and carefully re-roll. Place cake on plate, seam side down. Garnish or frost with whipped topping and pecans.

Makes 10 servings.

Five-Flavor Cake

This much-requested classic Watkins recipe features Watkins' most popular flavors and extracts. It has been updated slightly, due to changes in pan sizes over the years.

Ingredients:

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 Gourmet
Coconut Extract**
1 tsp/5 mL **Watkins Gourmet Rum Extract**
1 tsp/5 mL **Watkins Gourmet
Butter Extract**
1 tsp/5 mL **Watkins Gourmet
Pure Lemon Extract**
1 tsp/5 mL **Watkins Madagascar
Bourbon Pure Vanilla Extract**
Six-Flavor Glaze (recipe follows)

Directions:

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.

Makes 12 servings.

Six-Flavor Glaze

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

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



Hot Chocolate- Marshmallow Cookies



Ingredients:

1 roll Pillsbury™ refrigerated chocolate chip cookie dough
1 cup/250 mL Jif® Chocolate Flavored Hazelnut Spread
3 tbsp/45 mL unsweetened baking cocoa
3/4 tsp/4 mL **Watkins™ Chili Powder**
1/2 tsp/2.5 mL **Watkins™ Saigon Cinnamon**
6 large marshmallows, cut in half

Directions:

Heat oven to 350°F/180°C. Let cookie dough stand at room temperature 10 minutes to soften. Line 2 large cookie sheets with Reynolds® Parchment Paper.

In large bowl, break up cookie dough. Add hazelnut spread, cocoa, chili powder and cinnamon. Beat with electric mixer on low speed about 2 minutes or until well blended.

Shape dough into 12 (2-inch/5-cm) balls. Flatten each ball into 3-inch/7.5 cm round. Shape 1 cookie dough round around 1 marshmallow half, covering completely. Repeat with remaining dough rounds and marshmallows. Place 2 inches/5-cm apart on cookie sheets.

Bake 10 to 13 minutes or until surface of cookie appears cracked and marshmallow shows through. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool 5 minutes. Serve warm. Store tightly covered.

Makes 12 cookies.



Bake-Off® Contest 47, 2014
Sarah Meuser
New Milford, Connecticut

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Apple-Streusel Gingerbread



Ingredients:

1/2 cup/125 mL brown sugar
6 tbsp/90 mL butter or margarine
1-1/2 tsp/7.5 mL baking soda
1 tbsp/15 mL **Watkins Gourmet Ginger**
2 tsp/10 mL **Watkins Gourmet Purest Ground Cinnamon**
1/2 tsp/2.5 mL **Watkins Gourmet Coarse Sea Salt**, freshly ground
1/2 tsp/2.5 mL **Watkins Gourmet Ground Cloves**
2-1/2 cups/625 mL all-purpose flour
2/3 cup/160 mL 1% milk
1/3 cup/80 mL light molasses
4 large egg whites
1 tsp/5 mL **Watkins Madagascar Bourbon Pure Vanilla Extract**
1-1/2 cups/375 mL peeled, cored, and finely chopped apple
Watkins Cooking Spray
Streusel Topping (recipe below)

Streusel Topping:

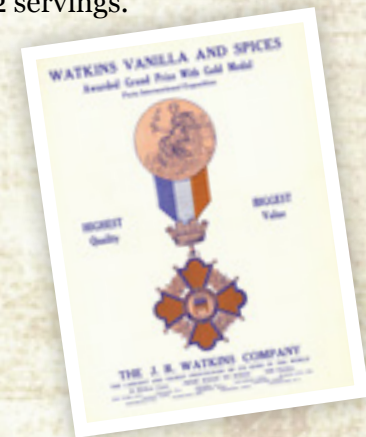
1/3 cup/80 mL all-purpose flour
2 tbsp/30 mL margarine or butter
2 tbsp/30 mL brown sugar
1/2 tsp/2.5 mL **Watkins Gourmet Ginger**
1/2 tsp/2.5 mL **Watkins Gourmet Purest Ground Cinnamon**

Combine all ingredients and mix with a fork until crumbly.

Directions:

Prepare Streusel Topping; set aside. Preheat oven to 350°F/180°C. Spray a 9-inch/23-cm spring form pan with Watkins Cooking Spray. In large mixing bowl, combine brown sugar, butter, soda, ginger, cinnamon, salt, and cloves. Beat with an electric mixer on low until blended. Increase to high speed and beat until light and fluffy. Reduce speed to low; beat in flour, milk, molasses, egg whites, and vanilla; stir in apples. Pour batter into pan. Crumble streusel over batter. Bake for 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool cake in pan on wire rack 10 minutes. Remove side of pan and cool completely.

Makes 12 servings.



In 1928, J.R. Watkins was awarded the Grand Prize Gold Medal for Vanilla and Spices at the Paris International Exposition.

Chocolate-Mint Angel Food Cake



Ingredients:

2/3 cup/160 mL all-purpose flour
1-1/2 cups/375 mL sugar, divided
1/3 cup/80 mL baking cocoa
12 egg whites
1-1/2 tsp/7.5 mL **Watkins Madagascar Bourbon Pure Vanilla Extract**
1/2 tsp/2.5 mL **Watkins Gourmet Butter Extract**
1-1/2 tsp/7.5 mL **Watkins Gourmet Cream of Tartar**
3/4 cup/180 mL powdered sugar
3 to 4 drops **Watkins Gourmet Pure Peppermint Extract**
About 1 tbsp/15 mL skim milk

Directions:

Preheat oven to 400°F/200°C. Sift together the flour, 3/4 cup/180 mL sugar, and cocoa; set aside. In large mixer bowl, beat egg whites along with vanilla, butter flavor and cream of tartar until foamy. Add remaining 3/4 cup/180 mL sugar, 2 tbsp/30 mL at a time, beating well after each addition. Beat until sugar is dissolved and whites are glossy and stand in stiff peaks. Fold in cocoa mixture 1/4 cup/60 mL at a time. Pour into ungreased angel food cake (tube) pan. Gently cut through batter with a knife. Bake for about 30 minutes or until top springs back when lightly touched. Invert cake in pan on funnel or bottle neck. Let cool completely. Loosen cake from pan and place on serving plate. Make mint glaze by combining remaining ingredients until well blended, using just enough milk to achieve drizzling consistency. Drizzle glaze over cooled cake.

Makes 10 servings.

Very Vanilla Lemon Tarts

Winner of The 2014 Watkins Vanilla Award.



Ingredients:

1/2 cup/125 mL lemon curd
(from 10 oz/285 g jar)
6 tsp **Watkins™ Clear Vanilla Extract**
1/2 cup/125 mL ricotta cheese
1/4 cup/60 mL plus 4 tsp/20 mL
powdered sugar
1 box Pillsbury™ refrigerated pie crusts,
softened as directed on box
1 egg, well beaten
2 lemons (2 tsp/10 mL grated peel, 2 tsp/10 mL
juice and 8 lemon peel curls)

Directions:

Heat oven to 400°F/200°C. Line 2 cookie sheets with Reynolds® Parchment Paper. In small bowl, mix lemon curd and 2 tsp/10 mL of the vanilla; set aside. In another small bowl, mix ricotta cheese, 4 tsp/20 mL of the powdered sugar and 2 tsp/10 mL of the vanilla; set aside.

Unroll pie crusts on work surface; roll each crust to 12-inch/30-cm circle. With pizza cutter or knife, cut each crust into 8 wedges. Place 4 wedges on each cookie sheet.

Spoon 1 tbsp/15 mL lemon curd mixture in center of each wedge on cookie sheets; top with 1 tbsp/15 mL ricotta mixture. Spread to within 1/2-inch/1.25-cm of edges. Brush edges of crust with egg. Top with remaining pie crust wedges. Press edges with fork to seal. Prick tops of tarts 4 to 5 times with fork. Brush tops of tarts lightly with egg.

Bake 12 to 15 minutes or until golden brown. Cool 10 minutes; remove from cookie sheets to cooling rack.

Meanwhile, in small bowl, mix remaining 1/4 cup/60 mL powdered sugar, remaining 2 tsp/10 mL vanilla, the lemon peel and lemon juice until smooth. Spread glaze over warm tarts; garnish with lemon peel curls. Serve warm. Store covered.

Makes 8 tarts.



Bake-Off® Contest 47, 2014
Antoinette Leal
Ridgefield, Connecticut

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Pumpkin Pie



Ingredients:

1 can (15 oz/425 g) pumpkin
1 can (14 oz/396 g) sweetened condensed milk
2 eggs
2 tbsp/30 mL **Watkins Gourmet
Pumpkin Spice**
One 9-inch/23-cm unbaked pastry pie shell

Directions:

Preheat oven to 425°F/220°C. Combine pumpkin, condensed milk, egg and pumpkin spice; mix well. Pour into pie shell. Bake for 15 minutes, reduce heat and bake at 350°F/180°C for an additional 35 to 40 minutes or until knife inserted 1-inch/2.5-cm from edge comes out clean. Remove from oven and cool on wire rack. Serve with whipped cream. Keep refrigerated.

Makes 10 servings.



Watkins makes baking better.



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