

Our Store: FlavorEssence.com

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Unsweetened / Unsalted Natural Background Flavorings
Hampton, New Hampshire

Using Flavors For More Than 1 Thing

Some Additional Uses to get your creativity going...

<p>Coffee & Coffee Creamers Tea -iced or hot Waters and Seltzers Delicious in cocktails, mocktails and "martinis"</p>	<p>Add some extra flavor laced into Caesar or Italian Salad Dressing</p>
<p><u>Make Home-Made Syrups</u> (1 to 1 ratio of sugar and water) low heat melt/dissolve sugar into water, <u>shut off heat, then add</u> <u>flavoring, of any Flavor Essence</u> <u>stir well, and let it cool.</u></p>	<p>Add/stir gourmet custom flavor into Peanut Butter, Even Jellies and Marshmallow Fluff</p>
<p>Smoothies, Shakes, Yogurt & Any Cereal Milk & Oatmeal</p>	<p>Just like vanilla extract add more creative flavoring into muffin batter /cookie dough & any frosting</p>
<p>Custom flavor your Orange or Pineapple juice with our fruit- based flavors</p>	<p>Create simple delicious Whipped Cream, Cool Whip, Dream Whip</p>
<p>Add exotic "side-flavor" into Maple Syrup, Honey and Melted Butters</p>	<p>Create customized juices, pour & stir into Fruit Salads as a fruit marinade or "dressing"</p>
	<p>Add new/better flavor into whipped Cream Cheese</p>