

## BAKING EMULSIONS

This month's newsletter would like to introduce to its readers a new product that we now have at Grandma's Pantry. This is a wonderful product for those of you who really love to bake. As soon as I saw this product on our shelves, I couldn't wait to take it home and try it and was I ever impressed. This is a product that is preferred by professional bakers and what might this product be? Baking emulsions!

Baking emulsions are an alcohol-free, water-based alternative to extracts. The flavor is "micro encapsulated in natural stabilizers and suspended in water". This enables the flavor to remain strong when exposed to high heat. The flavors are more potent, won't bake out and are alcohol and gluten free. They can be substituted in any recipe that calls for an extract at a one to one ration. If the recipe calls for a teaspoon of extract, substitute a teaspoon of baking emulsion.



Emulsions are good for all of your baked goods including sweet breads, cookies, cakes, frostings, glazes, fillings and anything that calls for a burst of flavor. Currently, our flavors include buttery sweet dough, almond, orange, rum, butter vanilla, coconut, lemon, red velvet cake and coffee. To store the emulsions, store in the refrigerator after opening to preserve the flavor and then shake before using.

My personal favorites are buttery sweet dough and almond. I have tried the buttery sweet dough in my sweet breads and it makes them taste like I bought them at a bakery. It gave my bread a rich buttery flavor with a hint of citrus. I've also tried the almond in my pancakes and the family just loved it!

You can purchase our emulsions at the store - come by and visit us at Grandma's Pantry. Check out our many other products at [www.GrandmasPantryVa.com](http://www.GrandmasPantryVa.com) - let us help you with all your baking needs.

***“So, whatever you eat or drink, or whatever you do,  
do all to the glory of God.”*** (1 Cor. 10:31)