

Article No. 5505 Blueberry-Raspberry

Article No. 5606 Raspberry-Cherry

(340 g/12 oz. each)

Winona, Minnesota was the ideal place for J.R. Watkins to do business in the 1800s. The railroads and river barges provided excellent transportation for goods, and grand old steamboats carried passengers up and down the Mississippi River. The orchards and brambles of the region's scenic bluffs are home to a variety of berries that local people made into exquisitely delicious preserves, some of which likely found their way into the provisions of those paddlewheel-propelled palaces.

These exquisite preserves are made in small batches from fancy-grade fruits and pure sugar — instead of cheap corn syrup — in just the right amount for perfect flavor and homemade texture just like Grandma's, and will take you back to a time when life moved as slowly as the old paddlewheelers on the Upper Mississippi.

- **Gourmet quality:** Preserves are made in small batches from freshly-harvested fruit.
- **Optimum fruit-to-sugar ratio:** Just the right amount of sweetness assures the fullest flavor.
- **Pure sugar:** From regionally-grown sugar beets; brings out flavor of fruit much better than cheaper corn syrup, which many companies use.
- **Thick and rich:** Real fruit you can see, feel... and taste!



Quick Raspberry-Cherry Turnovers with Orange Glaze

- 1 8-oz/227-g package of crescent rolls (8 rolls)
- 8 tsp/40 mL **Watkins Raspberry-Cherry Preserves***
- 1 (8 oz/227 g) package cream cheese (softened)
- 1 cup/250 mL confectioner's (powdered) sugar
- 3 tsp/15 mL **Watkins Orange Extract***

Preheat oven to 375°F/190°C. Unroll dough and flatten into 8 triangles. Place 1 tsp/5 mL of preserves on each triangle, being careful to keep edges free of preserves. Fold triangle over once to form another triangle and seal edges tightly to prevent preserves from seeping out during baking. Form each triangle into a crescent. Bake for 11-13 minutes or until golden brown.

Orange Glaze: While crescents are baking, mix cream cheese and confectioners sugar. Add Watkins Orange Extract one teaspoon at a time and mix until smooth. Fill decorating bag (or ziploc bag with corner cut off) with glaze and drizzle over crescents while still warm.

Makes 8 crescents.

* Also try with **Blueberry-Raspberry Preserves**. Vary the glaze: Try **Watkins Lemon Extract**.