

In today's busy world, many people just don't have time to cook the way they'd like to. Now it's easier to enjoy home-cooked flavor. We combine our famous Gourmet Herbs and Spices with other top-quality ingredients to create exclusive blends not found in stores.

These specially-blended seasonings are designed to perfectly enhance some of the most popular baked desserts—apple pie and pumpkin pie—and allow you to save time by measuring one ingredient instead of several. With Watkins, you don't have to sacrifice quality for convenience.

- **Premium herbs and spices**—thoroughly inspected and tested.
- **Expertly blended** for consistently perfect results.
- **Save time** by measuring one seasoning instead of several.
- **Packaged in our unique glass bottle** for optimum beauty and flavor retention.
- **Convenient shaker tops.**

### Product Listing

#### Pumpkin Pie Spice

**Article No. 1982** (43 g/1.5 oz.)

Our classic blend of Watkins Cinnamon and other premium-quality spices has been a favorite for decades. It's perfect with pumpkin, but also enhances squash, sweet potatoes, and a variety of desserts.

#### Old Fashioned Pumpkin Pie

1 cup/250 mL sugar  
1 tbsp/15 mL all-purpose flour  
1/2 tsp/2.5 mL salt  
1 tbsp/15 mL **Watkins Pumpkin Pie Spice**  
3 large eggs  
1-1/2 cups/375 mL mashed, cooked pumpkin (or use canned)  
1 cup/250 mL evaporated milk  
1 unbaked 9-inch/23-cm pastry pie shell  
Crème Chantilly (vanilla whipped cream; see Pure Vanilla page, Pantry 4)

Combine sugar, flour and salt; beat in eggs. Stir in pumpkin and milk. Pour into pie shell. Bake at 400°F/205°C for 50 minutes or until a knife inserted in center comes out clean. Top with sweetened whipped cream.



#### Apple Bake Seasoning

**Article No. 1961** (42 g/1.5 oz.)

This unique combination of Watkins world-famous cinnamon and other spices is specially blended to enhance the flavor of apples in baked goods. Add to apple sauce and in your recipe for apple pie, apple crisp, and cobbler. Also excellent along with Curry Powder in Indian and North African dishes.

#### Country Apple Pie

Pastry for 2-crust 9-inch/23-cm pie  
2/3 to 3/4 cup/160 to 180 mL sugar, depending on tartness of apples  
2 tbsp/30 mL all-purpose flour  
1-1/2 tbsp/25 mL **Watkins Apple Bake Seasoning**  
1 tsp/5 mL **Watkins Vanilla Extract**  
7 cups/1.75 liters thinly sliced, peeled and cored apples  
1 tbsp/15 mL butter or margarine  
Milk  
1-1/2 tsp/7.5 mL sugar  
Pinch of **Watkins Cinnamon**

Prepare and roll out pastry. Place one crust in 9-inch/23-cm pie plate; set aside. In small bowl, combine sugar and next three ingredients; mix well. Place half of apples in pie crust; sprinkle with half of sugar mixture. Top with rest of apples and sugar mixture. Dot filling with butter. Cut out apple or leaf designs in remaining crust and place over pie. Trim and flute edges. Brush top crust with milk and sprinkle with combination of remaining sugar and cinnamon. Bake at 400°F/205°C for 40 to 50 minutes or until crust is golden and apples are tender and juicy. Cover top and edges with foil if pie starts to become too brown.