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## Snickerdoodle Cookies:

### Ingredients:

#### Cookie:

8 ounces unsalted butter, softened, not melted  
6 ounces sugar (or use Wears Market Vanilla Sugar)  
6 ounces brown sugar (dark or light)  
1 egg, room temp  
1 egg yolk, room temp  
2+ teaspoons Wears Market Vanilla Extract  
14 ounces all purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
2 teaspoon cream of tartar (do not omit)  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
Sugar Mixture  
2 ounces Wears Market Vanilla Sugar  
2 teaspoon cinnamon

### Instructions:

1. Line a baking sheet with parchment paper, preheat oven to 360 degrees.
2. Bring the butter and eggs to room temperature.
3. In a mixer with paddle attachment, mix the butter, sugar and brown sugar on medium speed until light and fluffy. About 1-2 minutes.
4. Add egg and egg yolk. Mix for 2-3 minutes until light and creamy.
5. Add the soda, powder, tartar, salt, cinnamon and extract. Mix for 1 minute.
6. Scrape the bowl and add the flour and mix on low just until combined.
7. Place the dough in the fridge for 30 minutes up to 12 hours.
8. Combine the sugar mixture in a separate bowl.
9. Use a scoop to make 2 tablespoon size balls, roll in the sugar mixture, place on baking sheet and bake for **12** min.
10. Yields about 20 cookies.



# Orangesicle Flavor Rice Krispy Treats

## Ingredients:

- 5 Tablespoons unsalted butter
- 6 cups Rice Krispy cereal
- 1 16 ounce marshmallows
- ¼ teaspoon kosher salt
- 1- 1 ¼ teaspoon Wears Market Vanilla Orange Extract
- ¾ teaspoon Wears Market Vanilla Extract

## Instructions:

- Line a 9x9 inch pan with parchment paper with an overhang, and lightly spray with cooking spray. Set aside
- In a very large pot, melt the butter over medium-low heat, stirring occasionally. Once butter is melted, reduce heat to low. Add the marshmallows. Stir constantly until the marshmallows are just melted.
- Remove from heat and stir in salt, vanilla and orange extract, and cereal. Stir until the cereal is well coated.
- Pour the mixture into the prepared pan. Lightly spritz your hands with cooking spray and gently press the mixture into the pan. Avoid pressing too hard to keep the treats soft and chewy.
- Cool and enjoy.



# Vanilla Flavor Rice Krispy Treats

## Ingredients:

- 5 Tablespoons unsalted butter
- 6 cups Rice Krispy cereal
- 1 16 ounce marshmallows
- ¼ teaspoon kosher salt
- ¾ teaspoon Wears Market Vanilla Extract

## Instructions:

- Line a 9x9 inch pan with parchment paper with an overhang, and lightly spray with cooking spray. Set aside
- In a very large pot, melt the butter over medium-low heat, stirring occasionally. Once butter is melted, reduce heat to low. Add the marshmallows. Stir constantly until the marshmallows are just melted.
- Remove from heat and stir in salt, vanilla extract, and cereal. Stir until the cereal is well coated.
- Pour the mixture into the prepared pan. Lightly spritz your hands with cooking spray and gently press the mixture into the pan. Avoid pressing too hard to keep the treats soft and chewy.
- Cool and enjoy.





## Amaretto Mixer

### Ingredients:

- 1 cup white granulated sugar
- ½ cup brown sugar
- 1 cup water
- 2-3 cinnamon sticks
- 2 cups vodka
- 1 teaspoon Wears Market Vanilla Extract
- 1 tablespoon + 1 teaspoon Wears Market Almond Extract

### Instructions:

- Combine white sugar, brown sugar, and water in a sauce pan.
- Add cinnamon sticks and slowly bring it to a boil
- Remove from heat, cover, wait until it cools or place in fridge.
- Once cooled remove the cinnamon sticks, add the Wears Market Vanilla and Almond extracts and combine with vodka.
- Bottle in any bottles you have available.
- Shake to combine.

# Wears Market



## Texas Lemonade

### Ingredients:

- 8-10 ounces of your favorite lemonade
- 1-2 shots of vodka, rum or your favorite alcohol beverage.
- 1 overflowing capful of Wears Market Tahitian Vanilla Extract
- Ice

### Instructions:

- Combine the lemonade, alcohol, Wears Market Tahitian Vanilla Extract, and ice in a cocktail shaker.
- Shake, shake, shake
- Pour and enjoy.



# Lemon Poppy Seed Muffins



## Ingredients:

- 2/3 cup sugar
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup sour cream
- 2 eggs
- 1 teaspoon Wears Market Vanilla Extract
- 1 teaspoon Wears Market Lemon Extract
- 1/2 cup butter, melted and cooled
- 2 Tablespoons poppy seeds
- Lemon - grated zest

## Instructions:

- Preheat oven to 400F
- Place the sugar in a large bowl and zest the lemon over it. Set lemon aside.
- Rub the lemon zest into the sugar until the sugar is moist and fragrant from the lemon. Add flour, baking soda, baking powder, and salt and stir well.
- Make a well in the dry ingredients and add in the sour cream, eggs, Wears Market Vanilla and Lemon extract and melted butter.
- First incorporate the wet ingredients together, and then whisk in the dry ingredients until it forms a batter.
- Add the poppyseeds and then portion out the batter into the muffin liners.
- Bake for 22-25 minutes until an inserted toothpick comes out clean.
- Yields 8-10



# Vanilla Kissed Egg Nog



## Ingredients:

- 6 large eggs yolks
- ½ cup granulated sugar
- 2 cups whole milk
- 1 cup heavy cream
- 1–2 teaspoons Wears Market Vanilla extract or paste (paste looks gorgeous!)
- 1 teaspoon ground nutmeg (plus more for topping)
- ground cloves, all spice, cinnamon and cardamum to taste. Use as much or little spices. Traditional Egg Nog has lots of holiday spices.
- Pinch of salt
- Boozy option: ½–1 cup rum, bourbon, or brandy

## Instructions:

- Whisk the egg yolks and sugar together in a medium bowl until light and creamy.
- In a saucepan over medium-high heat, combine the cream, milk, nutmeg (and other spices) and salt. Stir often until mixture reaches a bare simmer.
- Add a big spoonful of the hot milk to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time, to temper the eggs.
- Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove.
- Whisk constantly for a minute or so, until the mixture is just slightly thickened (or until it reaches about 160 degrees F on a thermometer). It will thicken more as it cools.
- Remove from heat and stir in the vanilla, and alcohol\*, if using.
- Pour the eggnog through a fine mesh strainer into a pitcher or other container and cover with plastic wrap.
- Refrigerate until chilled. Serve with a sprinkle of cinnamon or nutmeg, and fresh whipped cream.
- Store homemade eggnog in the fridge for up to one week.



## Peppermint Patties



### Ingredients:

- 7½ cups powdered sugar, sifted
- ⅓ cup evaporated milk
- ⅓ cup light corn syrup
- 3 tablespoons refined coconut oil
- 1 to 1½ teaspoons Wears Market Peppermint extract
- 24 ounces dark chocolate, finely chopped

### Instructions:

- With an electric mixer on low, beat the powdered sugar, milk, corn syrup, coconut oil, and Wears Market Peppermint extract until dough forms. Add the extract a little at a time until desired flavor.
- Divide the dough in two and form into disks. Wrap and refrigerate for 30 or more minutes.
- Sprinkle a clean work surface with powdered sugar, place one of the disks on the surface, sprinkle on top with powdered sugar, and roll out until 1/4" thickness. Use a 2" round cookie cutter to cut out circles and place on baking sheet with parchment paper. Repeat with second disk.
- Refrigerate overnight or at least 30 minutes.
- Melt the chocolate and dip the patties one at a time and place onto a parchment lined baking sheet. Set for 1 hour.
- Store in fridge for up to 1 month.



## Vanilla Cream Soda



### Ingredients:

- 2 cups water
- 2 cups sugar
- 3-4 tablespoons Wears Market Vanilla Extract or Paste
- heavy whipping cream
- Carbonated water

### Instructions:

- Place water and sugar In a saucepan over medium-high heat. Bring to a boil.
- Turn down heat to simmer for 3 minutes.
- Remove from heat and stir In Wears Market Vanilla extract or paste.
- Refrigerate.
- To make the soda: 1oz heavy whipping cream, 1oz sugar syrup, 5oz carbonated water.
- Combine and adjust to taste.



# No Churn Vanilla Ice Cream

## Ingredients:

- 1 - 14oz can of sweetened condensed milk
- 2 cups heavy whipping cream
- 1-2 tablespoons Wears Market Pure Vanilla Extract OR Vanilla Paste.
- pinch of sea salt

## Instructions:

- Place milk, paste and salt in a large mixing bowl and whisk until fully combined.
- In a pre chilled mixing bowl, add the whipping cream and beat at low speed and gradually Increase speed until stiff peaks form.
- Beat with a whisk for 3-5 minutes or until stiff.
- Add the condensed milk mixture, carefully fold into the whipped cream.
- Pour into a loaf pan or shallow baking dish and freeze for 6 hours or overnight.
- Scoop into cones or bowls as desired. Store covered in the freezer.
- ENJOY!





# Orange Vanilla Sparkling Refresher

## Ingredients:

- 12 oz sparkling water
- 1 tablespoon simple syrup
- $\frac{1}{8}$  teaspoon Wears Market Orange Extract
- $\frac{1}{4}$  teaspoon Wears Market Vanilla Double-Fold Extract
- Ice + Orange slices

## Instructions:

- Add simple syrup, orange extract, and vanilla to a glass
- Stir in sparkling water
- Add ice and garnish with an orange slice.
- Optional: add your Spirit of choice for a delicious adult creamsicle!



## Almond Vanilla Crème Dip

### Ingredients:

- 1 Cup Greek yogurt
- 4 ounces cream cheese, softened
- $\frac{1}{4}$  cup powdered sugar
- 1 teaspoon Wears Market Vanilla Paste
- $\frac{1}{4}$  teaspoon Almond Extract. Start with an  $\frac{1}{8}$  and add to taste.
- Pinch with salt

### Instructions:

- Beat cream cheese until smooth.
- Add yogurt, powdered sugar, vanilla paste, almond extract, and salt.
- Mix until silky
- Serve with strawberries, apples, or pretzels.



# Peppermint Hot Chocolate Truffles

## Ingredients:

- 8oz dark chocolate, chopped
- 1.2 heavy cream
- ¼ teaspoon Wears Market Peppermint Extract. Our mint is powder full. Start small and add mint to taste.
- ½ teaspoon Wears Market Vanilla Extract with Seeds. The seeds will add additional flavor, and if you use white chocolate it will give a beautiful vanilla bean look!
- Cocoa powder for rolling

## Instructions:

- Heat cream until steaming. Pour over chocolate
- Stir until smooth. Add Wears Market Mint and Vanilla Extract with Seeds.
- Chill until firm.
- Scoop and roll in cocoa powder.



# Vanilla Sugar Snickerdoodle Puppy Chow

## Ingredients:

- 6 cups Rice Chex
- 1 cup white chocolate chips
- 2 tablespoons butter
- ½ teaspoons cinnamon
- 1 tablespoon Wears Market Vanilla Sugar
- 1 tablespoon Wears Market Vanilla Powder
- 1 cup Powdered sugar
- Optional: red and green M&Ms

## Instructions:

- Melt white chocolate and butter
- Pour over Chex and toss
- In a bag, mix powdered sugar, vanilla sugar, cinnamon and vanilla powder.
- Add coated Chex to the bag and shake until covered
- Add M&Ms for color
- Enjoy!



# Christmas Granola with Vanilla Powder

## Ingredients:

- 3 Cups rolled oats
- 1 cup sliced almonds
- ½ cup pepitas
- ½ teaspoon salt
- 2 teaspoons Wears Market Vanilla Powder
- ¼ cup maple syrup or honey
- ¼ cup melted coconut oil or butter
- ½ cup dried cranberries
- Optional white chocolate chips after cooling

## Instructions:

- Preheat oven to 300 degrees.
- Mix oats, almonds, pepitas, salt, and vanilla powder.
- Stir in maple syrup and oil.
- Spread on a sheet pan and bake 20-25 minutes, stirring once.
- Cool completely, then add cranberries and chocolate if using.



# Vanilla Sugar Roasted Pecans

## Ingredients:

- 2 cups pecans
- 1 egg white
- 1 tablespoon water
- 1 teaspoon cinnamon
- 3 tablespoons Vanilla Sugar
- 2 Tablespoons regular sugar
- pinch of salt

## Instructions:

- Whisk egg white and water until frothy. Toss pecans to coat.
- Mix vanilla sugar, regular sugar, cinnamon, and salt
- Sprinkle over nuts and toss again.
- Bake at 300 degrees for 25-30 minutes, stirring halfway.



# Vanilla Sugar Christmas Popcorn Crunch

## Ingredients:

- 8 cups popped popcorn
- 1 cup pretzels
- 1 cup white chocolate chips
- 2 tablespoons coconut oil
- ¼ cup Wears Market Vanilla Sugar
- Christmas Sprinkles
- Pinch of Salt

## Instructions:

- Melt white chocolate with coconut oil.
- Pour over popcorn and pretzels. Toss to coat.
- Immediately sprinkle with Vanilla Sugar
- Add salt to taste.
- Add festive sprinkles and let cool.





# Double-Fold Vanilla Pound Cake

## Ingredients:

- 1 cup butter, softened
- 1¾ cups sugar
- 4 eggs
- 2 tsp Double Fold Vanilla Extract
- 3 cups flour
- 1 tsp baking powder
- ½ tsp salt
- 1 cup milk

## Instructions:

- Preheat oven to 325°F. Grease loaf pan.
- Cream butter and sugar.
- Add eggs one at a time, then vanilla.
- Alternate flour and milk.
- Bake 70–80 minutes. Cool fully.



# Vanilla Paste Christmas Shortbread

## Ingredients:

- 1 cup butter, softened
- ½ cup powdered sugar
- 2 tsp Wears Market Vanilla Paste
- 2¼ cups flour
- ¼ tsp salt

## Instructions:

- Preheat oven to 325°F.
- Cream butter, sugar, and vanilla.
- Mix in flour and salt.
- Shape, slice, or cut.
- Bake 14–16 minutes until pale golden.



# Vanilla Sugar Snowball Cookies



## Ingredients:

- 1 cup butter, softened
- ½ cup powdered sugar
- 1 tsp Wears Market Vanilla Extract
- 2¼ cups flour
- ¼ tsp salt
- ¾ cup chopped nuts (optional)
- Wears Market Vanilla Sugar for rolling

## Instructions:

- Preheat oven to 350°F.
- Cream butter and sugar, add vanilla.
- Stir in dry ingredients.
- Roll into balls, bake 12–14 minutes.
- Roll warm cookies in vanilla sugar.



# Sri Lanka Vanilla Extract Gingerbread Blondies



## Ingredients:

- ½ cup unsalted butter, melted
- ¾ cup packed brown sugar
- 2 tablespoons molasses
- 1 egg + 1 egg yolk room temperature
- 1 ½ teaspoon Wears Market Sri Lanka Vanilla Extract
- 1 ¾ cups all purpose flour
- 1 teaspoon baking soda
- 1 ½ teaspoon ground ginger
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves
- ½ teaspoon salt

## Cream Cheese Icing

- 4 tablespoons unsalted butter, room temperature.
- 1 ¾ cup powdered sugar
- 1 teaspoon Wears Market Vanilla Extract
- ¼ teaspoon salt
- ½ teaspoon cinnamon

## Instructions:

- Preheat oven to 350°F. Line a 8x8 pan with parchment paper.
- Whisk butter, brown sugar and molasses.
- Add eggs and vanilla.
- Mix dry Ingredients separately, then fold into the wet.
- Spread into the pan and bake for 25-30 minutes.
- Cool completely before icing.
- While the blondies cool, make the cream cheese icing.
- Beat the softened butter and cream cheese together until completely mixed, about 2 minutes.
- Add the powdered sugar, cinnamon, vanilla, and salt and beat until fluffy, about 2 minutes.
- Once the blondies are cool, spread with the cream cheese icing.



# Spiced Sri Lanka Vanilla Chai Snack Cake



## Ingredients:

- 1 ½ cups all purpose flour
- ¾ cup sugar
- ½ cup milk
- ⅓ cup oil or melted butter
- 1 large egg
- 1 ½ teaspoon Wears Market Sri Lanka Vanilla Extract
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon cardamom
- ¼ teaspoon nutmeg
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoonsalt

## Instructions:

- Preheat oven to 350°F. Grease an 8x8 pan
- Whisk wet Ingredients together.
- Combine the dry Ingredients and once combined, stir Into wet until just combined.
- Bake 28-32 minutes
- Cool and dust lightly with powdered sugar.
- Serve and enjoy!



# Vanilla Bean Custard Ice Cream

## Ingredients:

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$  cup sugar
- 4 large egg yolks
- 1 whole vanilla bean (split & scraped)  
OR 2 teaspoons Wears Market Vanilla Paste

## Instructions:

- Freeze the bowl of your ice cream maker for at least 12 hours.
- Add 1 cup of the cream, and the milk to a medium sauce pan until edges bubble
- While the milk is heating, add the egg yolks and sugar to a large bowl and whisk them together for a couple of minutes until the color lightens up.
- Remove the milk from the heat, and slowly pour  $\frac{1}{2}$  cup of the warm mixture into the egg yolks, whisking them together as you pour.
- Then add another  $\frac{1}{2}$  cup of the milk mixture into the eggs and whisk
- Pour the mixture back into the sauce pan and let it continue to cook over medium heat, until starts to thicken enough to coat the back of a metal spoon.
- Pour the custard mixture through a strainer into another large bowl.
- Add in the remaining cup of heavy cream, vanilla bean seeds or vanilla paste, and salt.
- Add ice to another large bowl, and place the custard mix bowl over the ice bath. Let it sit to cool down slightly for about 15-20 min, stirring occasionally.
- Cover the custard mix bowl with a lid, or plastic wrap and chill for 2 hours.
- Pour the custard mix into a prepared 2QT ice cream maker and run it for about 25 to 30 minutes, according to manufactures directions, until it is like a soft serve consistency.
- Scoop the ice cream into a 2QT container, and cover it with a lid, or plastic wrap and foil.
- Place it in the freezer for at least 6 hours, or until frozen solid enough to scoop.



# Classic Vanilla Sugar Cookie

## Ingredients:

- $\frac{3}{4}$  cup unsalted butter, softened (room temperature, not melted)
- $\frac{3}{4}$  cup granulated sugar
- 1 large egg, room temperature
- $1\frac{1}{2}$  teaspoons Wear's Market Vanilla Extract
- $2\frac{1}{4}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt

## Instructions:

- Preheat oven to 350°F
- Line baking sheets with parchment paper
- Make sure butter and egg are truly room temperature for smooth mixing
- In a large bowl, beat butter and sugar together 2–3 minutes
- Mixture should look light, fluffy, and pale, not greasy. 💡 This step creates the cookie's texture — don't rush it.
- Beat in egg until fully incorporated
- Mix in vanilla extract
- Scrape down the bowl to ensure everything is evenly combined
- In a medium bowl, whisk together flour, baking powder, and salt. This prevents uneven leavening and salty pockets
- Add dry ingredients to wet in two additions
- Mix on low speed just until no flour remains
- Dough should be soft but not sticky.
- Cover dough and chill 30–45 minutes. Prevents spreading & improves flavor
- Scoop dough into  $1\frac{1}{2}$  tablespoon balls. Roll gently and place 2 inches apart
- Optional: roll in sugar or press lightly with a glass
- Bake at 350°F for 8–10 minutes. Cookies should look set on the edges but soft in the center. Do NOT wait for browning — they'll firm up as they cool
- Let cookies rest on the pan 5 minutes. Transfer to a rack to cool completely