

Recipe Book

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- Wild Blueberry Yogurt Pop

Choose-Your-Own Margarita Adventure!



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6 oz Margarita mix

Ice

Cucumber Melon: 0.25 mL [Cucumber Flavor](#) and 0.25 mL [Watermelon Candy Flavor](#)

Pomegranate Mango: just over 0.25 mL [Pomegranate Deluxe Flavor](#) and just under 0.5 mL [Philippine Mango Flavor](#)

Pineapple Coconut: just under 0.25 mL [Pineapple Flavor](#) and 0.25 mL [Coconut Extra Flavor](#)

Pour 6 oz of margarita mix into a chilled glass, add ice. Using a large pipette, add flavor of your choice and mix very well. Enjoy!

Pomegranate Cosmopolitan



2 oz.

Vodka

1/2 oz. Cointreau

Juice of 1/2 Lime

1/2 oz. Cranberry Juice

1-2 drops [Pomegranate](#) or [Pomegranate Deluxe](#) Flavor (to taste)

Shake with ice and strain into a chilled martini glass.

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Dragonarita



1 oz. Tequila

1 oz. Cointreau or Triple Sec

1 oz. Sweet & Sour Mix or Lime Juice

1-2 drops Dragonfruit Flavor (to taste)

Shake ingredients with ice or blend ingredients with crushed ice. Serve in a salt-rimmed glass.

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Blueberry Mojito



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1 1/2 oz White rum

6 leaves of Mint

Soda Water

1 oz Fresh lime juice

2 teaspoons Sugar

1-2 drops Blueberry (Wild) Flavor (to taste)

Muddle mint sprigs with sugar and lime juice, add white rum and top with soda water. Garnish with a sprig of mint leaves. Serve with a straw.

Georgia Mule



4 oz Ginger beer

1 1/2 oz Vodka

1-2 drops [Juicy Peach Flavor](#) (to taste)

Combine vodka and ginger beer in a copper mug or highball glass filled with ice. Add peach flavor. Stir gently and garnish with a lime slice.

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Orange Cream Fizz



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2 oz Gin

1 tsp Powdered Sugar

1-2 drops Orange Cream Bar Flavor (to taste)

1 tsp Light Cream

Soda Water

Shake all ingredients (except carbonated water) with ice and strain into a highball glass over two ice cubes. Fill with carbonated water, stir, and serve.

Mango Rum Sour



1 1/2 oz White rum

1/2 oz Simple syrup

1 oz Lime juice

1-2 drops Mango or Philippine Mango Flavor (to taste)

Pour all ingredients into shaker with ice cubes. Shake well. Strain in chilled cocktail glass.

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Pear Royale



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3 oz Champagne

1-2 drops [Pear Flavor](#) (to taste)

Add the Pear Flavor to the bottom of the glass, then top up champagne. Optionally, add Pear Flavor to simple syrup, add to glass, then top with champagne.

Raspberry Bramble

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2 oz Gin

1 oz Lemon Juice

1/2 tsp Superfine Sugar

1-2 drops Raspberry (Sweet) Flavor (to taste)

In a shaker half-filled with ice cubes, combine the gin, lemon juice, Raspberry (Sweet) Flavor, and sugar. Shake well. Strain into a chilled glass.

Cereal Milk White Russian



1 2/3 oz Vodka

2/3 oz Coffee Liqueur

1 oz Cereal Milk (recipe in Milkshakes section below)

Make Cereal Milk as in the recipe given in the Milkshakes section. Pour coffee liqueur and vodka into a short glass filled with ice. Float cereal milk on top and stir slowly.

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Non-Alcoholic Drinks

Italian Soda

Simple Summer Cooler

Iced Tea Infusion

Julep Cooler



Italian Soda



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Chilled water and ice

1 cup sugar or sucralose

1 cup water

Ginger Peach: 1.25 mL [Ginger Ale Flavor](#) and 3.5 mL [Juicy Peach Flavor](#)

Blackberry Absinthe: 1.25 mL [Blackberry Flavor](#) and 2-3 drops [Absinthe Flavor](#)

Passion Fruit Lychee: 1.25 mL [Lychee Flavor](#) and 1.25 mL [Passion Fruit Flavor](#)

First, prepare soda syrup by combining 1 cup water and 1 cup sweetener in a medium sized pot. Heat gently, while stirring, just until mixture is clear and no grains remain. Then, add flavor combo of your choice. To make an Italian soda, add around 1/2 oz of syrup to an 8 oz glass, then ice, and water. Stir, then serve and enjoy!

Italian Soda



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Chilled water

One pinch of sugar or zero-calorie sweetener

Crushed mint leaves (optional)

1-2 drops [Lychee](#), [Cucumber](#), [Passion Fruit](#), or [Orange Mandarin Flavor](#) (to taste)

Mix in a glass and sip for refreshment on those hot summer days!

Instant Iced Tea Infusion

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2 bags Black Tea

4 cups water

Ice

1-2 drops Nectarine Flavor, or any desired fruit flavor (to taste)

Boil water and pour over tea bags. Brew for 3-5 minutes, depending on preference. Remove bags and pour hot tea over a cup of ice, leaving room at the top. Top off with more ice and sweeten to taste. Add a few drops of any fruity flavor to take iced tea from ordinary **to extraordinary in an instant!**

Julep Cooler



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Water

Juice of one lemon (roughly $\frac{1}{4}$ cup)

One tablespoon sugar

3-4 drops Key Lime Flavor (to taste)

1-2 drops Spearmint Flavor (to taste)

Dissolve sugar in lemon juice, add water and ice to fill glass. Add Key Lime Flavor and Spearmint Flavor (less of the Spearmint Flavor) to taste.

Milkshakes and Frappés

“Gluten Free” Cereal Milk

Coffee Milk

Frappe

Classic Milkshake



"Gluten-Free" Cereal Milk



One Glass of Chilled Milk

30-40 drops of any Cereal Flavor

Add cereal flavor to a glass of milk and sweeten to taste.

A quick way to Momofuku-inspired cereal milk without the cereal! Try using it in our Cereal Milk White Russian or desserts for an extra twist of yum.

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Coffee Milk



2 cups Milk

1/4 cup Sugar

5-10 drops [Coffee Flavor](#)

5-10 drops [French Vanilla Flavor](#)

Mix all ingredients (Coffee Flavor and French Vanilla Flavor to taste) and chill for a refreshing cold coffee-based drink. Tastes very similar to some bottled coffee-creme drinks.

Alternatively, add a [chocolate](#) flavor instead of vanilla, or changeout coffee for [Ripe Strawberry Flavor](#).

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Frappé



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1 cup Milk

1/2 cup Vanilla Ice Cream

2 cup Ice

30-40 drops of any Flavor you'd like!

Just like a coffee shop crème frappé... Add milk, ice cream, and ice to a blender and blend until smooth. Pour into a tall glass, add desired flavor to taste.

Try this recipe with [Ripe Strawberry](#), [Green Tea](#), [Chai Tea](#), [Caramel](#), or [Vanilla Cupcake](#) Flavor to have your favorite coffee shop frappé at home, or browse the Flavor Shop to make something completely original!

Classic Milkshake



1 cup Milk (less for thicker milkshakes)

2 cups Vanilla Ice Cream

20-40 drops of any Flavor you'd like!

Add ice cream and milk to blender, add milk as desired to reach preferred texture. Gradually add any flavor you'd like to make a creative milkshake

Try this recipe with Ripe Strawberry, Belgian Waffle, Lucky Leprechaun, Banana Nut Bread, or Root Beer Flavor, or get creative! Somebody out there has got to find out if a Pizza Milkshake is edible...

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Confectionary



Apple Ciderdoodles

Caramel Green Apple Cheesecake

Cereal Pancakes with Mile Syrup

Crisp Caramel Delight Treats

Hot Buttered Rum Apple Hand Pies

Lemonade Blue-Blondies

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Pralines and Cream Sugar Cookies

Ripe Strawberry Kisses

Sky High S'mores Cake

Swedish Gummies

"Taste of Winter" Chocolate Truffles

Wild Blueberry Yogurt Pops

APPLE CIDERDOODLES

Makes 24-48 cookies | Prep 20 min | Bake 8-10 min

INGREDIENTS

Dough

- 1 cup butter, softened
- 1.5 cups granulated (white) sugar
- 2 eggs
- 2.5 tsp Apple Flavor or Apple Pie Flavor
- 2 $\frac{3}{4}$ cups all-purpose flour
- 2.5 tsp baking powder
- $\frac{1}{2}$ tsp salt

Sugar and Spice Mix

- 3 tbsp granulated (white) sugar
- 1 $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ tsp clove
- $\frac{1}{4}$ tsp allspice

DIRECTIONS

1. Preheat oven to 400 F.
2. Cream softened butter and sugar until lightened in color and fluffy (about 5 minutes on high with an electric mixer).
3. Add eggs and flavor, and beat to incorporate (for a true cider flavor, use Apple Flavor, for Apple Piedoodles, use Apple Pie Flavor and add nutmeg to the sugar and spice mix).
4. In a separate bowl, blend flour, salt, and baking powder. Slowly add to wet mixture, $\frac{1}{3}$ at a time, blending just until incorporated.
5. In a small bowl, mix sugar with spices.
6. Scoop cookie dough into 1 inch to 1.5-inch diameter balls, and roll in hands to round. Roll balls in sugar and spice mix and place on a cookie sheet 2 inches apart.
7. Bake for 8-10 minutes, until golden brown at edges. Cool on a rack and enjoy!

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CARAMEL GREEN APPLE CHEESECAKE

Makes 1 9"x 3-4" Cheesecake (springform pan) or 2 9"x1.5-2" Cheesecakes (pie tins) |

Prep 15 min | Bake 45-55 min

INGREDIENTS Crust

15 sheets graham crackers

1/3 cup butter (melted)

Water, as necessary

Filling

32 oz Cream Cheese

1 cup granulated (white) sugar

4 eggs

1 tsp vanilla

2.5 tbsp TFA Green Apple Flavor

Topping

11 oz soft caramel candies (or your favorite recipe for caramel)

½ cup half and half

1 apple (optional)

1 stick (optional)

DIRECTIONS

1. Preheat oven to 325 F. Soften cream cheese by bringing to room temperature on countertop for one hour, or microwave carefully in 30 second intervals until a knife can slide through it with no effort.
2. Pulse graham crackers in a food processor, blender, or crush until they form sandy crumbs. Blend in melted butter. Add water until mixture holds together when pressed.
3. Press graham cracker mixture into base of a spring form pan, or into base and up sides of two pie tins.
4. In a separate bowl, blend soft cream cheese, sugar, vanilla, and TFA Green Apple Flavor until smooth.
5. Pour filling into prepared pan, or split evenly into two pans and place on middle rack of preheated oven for 50-55 minutes (until edges are set and center jiggles when moved, but is almost set).
6. Cool in refrigerator for 3-4 hours.

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7. Unwrap caramels and place in microwave safe bowl with half and half. Microwave on high for 3-4 minutes. Stir until smooth.
8. Slice an apple horizontally, cutting off bottom $\frac{1}{2}$ - $\frac{1}{3}$. Insert stick in base of apple.
9. Dip apple in caramel, leaving some of the apple skin uncovered. Place on fully cooled cheesecake. Cover cheesecake in remaining caramel sauce, allowing it to drip down sides. Slice and serve immediately, or cover and refrigerate (keep plastic wrap or foil off from touching caramel sauce).

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CEREAL PANCAKES WITH MILK SYRUP

Makes 10-20 small pancakes | Prep 10 min

INGREDIENTS

(Follow the recipe, or make your favorite mix and add ½ tsp Lucky Leprechaun Flavor or Berry Cereal Flavor for each cup of mix!)

Pancakes (makes 3 cups)

- 1 ½ cups all-purpose flour
- 3.5 tsp baking powder
- 1 tsp salt
- 2 tbsp granulated sugar
- 1 ¼ c milk
- 1 egg
- 3 tbsp butter, melted
- 1 ½ tsp Lucky Leprechaun Flavor or Berry Cereal Flavor



Milk Syrup

- 1 cup condensed milk
- ¼ cup heavy whipping cream
- (Optional) Rainbow Sprinkles, for decorating

DIRECTIONS

1. In a small bowl, combine condensed milk and whipping cream. Set aside.
2. Mix salt, sugar, milk, egg, melted, butter, and your preferred cereal flavor in a medium mixing bowl, using a whisk.
3. Add flour and baking powder, mixing just until streaks of flour have disappeared.
4. Preheat a large nonstick skillet on medium heat, until water sizzles when flicked onto surface.
5. Pour pancake mix on skillet, flipping when bubbles come to surface of the pancake and when edges are set.
6. When both sides have been cooked to golden brown, remove pancake to a plate. If pancake burns, reduce heat.
7. When all desired pancakes have been made, top with Milk Syrup, sprinkles, and serve!

CRISP CARAMEL DELIGHT TREATS

Makes 24 treats | No baking! | Prep 30 mins active

INGREDIENTS

- 7 oz marshmallow crème (or 1 package mini-marshmallows)
- 1/2 cup butter
- 12 oz caramel bits (separated)
- ½ tsp Coconut Candy Flavor
- 6 cups plain crisped rice cereal (optionally, sub cocoa crisped rice cereal)
- 2 cups coconut flakes, unsweetened, toasted (separated)

DIRECTIONS

1. Grease a rectangular pan.
2. In a large pot over medium-low heat, melt butter with half of caramel bits until almost entirely melted.
3. Add marshmallow crème or mini marshmallows and Coconut Candy Flavor.
4. When mixture is smooth, remove from heat and add 6 cups of crisped rice cereal, 1.5 cup of toasted coconut flakes, and remaining half of caramel bits. Mix to combine.
5. Immediately press cereal mix into prepared pan, pressing toasted coconut into top of cereal bars.
6. Let cereal bars cool and cut into squares.
7. Serve and enjoy!

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HOT BUTTERED RUM APPLE HAND PIES

Makes 6-10 small pies | Prep 20 min | Bake 15-20 min

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INGREDIENTS

- 1 double pie crust (frozen or from a recipe)
- 4-5 large apples
- 1/3 cup dark brown sugar
- 1 tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp clove
- 6 tbsp cultured butter
- 2.5-3 tsp Dark Rum Flavor
- ½ tsp salt
- 2 tbsp all-purpose flour



DIRECTIONS

1. Preheat oven to 400 F.
2. Peel, cut, and core apples, dicing into bite sized chunks.
3. Thaw pie crusts and roll out on a floured surface.
4. Line two baking sheets with parchment paper or silicone mats.
5. In a large saucepan on low heat, melt butter. Add Dark Rum Flavor, sugar, spices, salt, and flour, heating until fragrant.
6. Add cut apples to the saucepan, combine with butter spice mixture and heat until sauce is thickened and apples are tender.
7. Cut dough in 4-6" diameter circles (a bowl can make a good dough cutter), and transfer to prepared baking sheets.
8. Place 2-3 moderate spoonful's of the apple mixture in the center of each circle (if making turnover-style hand pies) or half of the circles (if making full hand pies). Be sure not to overfill!
9. Brush water onto the edges of each dough round, and fold over (turnover-style) or cover with a second disk of dough (hand pie style). Press edges well to seal.
10. Place in oven on middle rack and bake for 15-20 minutes, or until crust is golden brown.

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LEMONADE BLUE-BLONDIES

Makes 12 blondies | Bake for 30 minutes | Prep 30 mins active

INGREDIENTS

- ½ cup butter, melted
- cup brown sugar
- ½ cup granulated sugar
- eggs
- tsp Lemonade Cookie Flavor
- cups all purpose flour
- ¼ tsp salt
- 1 tsp baking soda
- 1 cup dried blueberries

DIRECTIONS

1. Preheat oven to 350F.
2. Combine melted butter, sugars, Lemonade Cookie Flavor, and eggs, beating until pale (about 3-5 minutes).
3. In a separate bowl, combine flour, salt, and baking soda.
4. Gradually add flour mixture to wet mixture, until just combined.
5. Add dried blueberries, until just combined.
6. Transfer to a baking dish (square or rectangular will work best) and bake for 30 minutes, or until edges are just browned.
7. Cut into squares and cool.
8. Serve and enjoy!



"Little Limeys" Key Lime Cookies

Ingredients

- 1 pound of butter
- 1 1/2 Cups powdered sugar
- 1/4 tsp salt
- 1 1/2 tsp. Key Lime Flavor
- 4 cups flour



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Directions

1. Mix Cream butter and sugar
2. Add salt and flavoring
3. Mix in flour 1 cupful at a time
4. When the last cup of flour is mixed in, you should have a somewhat "mealy" texture. With SLIGHTLY floured hands, press all ingredients together to form a dough.
5. Press into a ball and cut the ball in quarters, then cut the quarters into halves. Work only one section at a time to keep the tough from being tough.
6. Roll the section out on a very lightly floured surface in the manner of children playing with clay "making snakes" the roll should be about the thickness of your little finger.
7. Cut the roll with a sharp knife in approx. 2 inch pieces and place on an ungreased cookie sheet.
8. Bake at 350 until the edges appear to be golden brown.

Cool thoroughly before topping

Topping (Ingredients)

- 1 cup powdered sugar
- 2 tsp. Key Lime Flavoring
- 1/8 tsp citric acid

Topping (Directions)

1. Add flavoring and acid to sugar and spread on a plate to dry (or set on open oven door for a short while).
2. sift the sugar until there are no hard granules, making sure the flavor is distributed.
3. When topping is ready, sift over cooled cookies. Warm cookies will absorb the sugar and not be very pretty. Of course, pretty is not the thing here, as much as taste

LUCKY GRANOLA

Makes 5 cups | Bake for 30 minutes | Prep 20 mins active

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INGREDIENTS

- 3 cups of rolled oats
- 1 cup coconut flakes
- 1 cup sliced almonds
- 3 tablespoons quinoa
- $\frac{3}{4}$ cup of maple syrup or agave nectar
- 1 egg white (omit if fewer granola chunks are preferred)
- 1 tblsp Lucky Leprechaun Flavor
- $\frac{1}{4}$ tsp salt
- cups dehydrated cereal marshmallows



DIRECTIONS

Preheat oven to 300F.

Combine maple syrup or agave nectar with 1 egg white, 1 tablespoon of Lucky Leprechaun Flavor, and salt.

Pour wet mixture over grains and mix until well distributed. Line a baking tray with parchment paper and spread mixture over tray. Bake at 300F for 30 minutes.

1. Allow to cool and add dehydrated cereal marshmallows.
2. Serve with yogurt or milk, or store in an airtight container.

Pralines & Cream Sugar Cookies

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Ingredients

- tsp Baking Powder
- 1/2 tsp Salt
- 1/4 cup Butter
- cup Sugar
- Large Eggs
- 1 tsp Pralines & Cream Flavor



Directions

1. Preheat oven to 350 degrees.
2. In medium mixing bowl, combine dry ingredients (flour, baking powder & sea salt).
3. In separate bowl whip butter (on medium in mixer) thoroughly for 1 minute.
4. Add sugar to butter and beat (on medium in mixer) for 1 minute.
5. Add (2) eggs one at a time to butter/sugar mixture (on low in mixer) until incorporated. Add 1 tsp of Pralines & Cream flavor to butter/sugar/egg mixture until evenly distributed.
6. Add the dry ingredients (flour, baking powder, sea salt) and mix (on medium in mixer) for 1 minute – scrape down sides of mixing bowl and continue mixing on (medium speed) for 15 seconds until dry mix is fully incorporated. Mix (on high) for 5 additional seconds.
7. Using 1oz scoop (or tablespoon), place cookie dough on a parchment lined cookie sheet.
8. Flatten cookie slightly with your palm and sprinkle with raw sugar crystals.
9. Bake for 10 minutes. After 10 minutes, turn cookie sheet and bake for additional 3 minutes.
10. Remove from oven and let cool on cookie sheet for 8 minutes, then transfer to a cooling rack.
11. Enjoy!

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RIPE STRAWBERRY KISSES

Makes 12-24 kisses | Bake for 60 minutes | Prep 30 mins active

INGREDIENTS

- 3 egg whites
- 2/3 cup granulated sugar
- 1 tsp Strawberry (Ripe) Flavor
- ¼ tsp cream of tartar
- Dash salt
- 15 drops red food coloring

- OPTIONAL: ¼ tsp ground black pepper

DIRECTIONS

1. Preheat oven to 250F.
2. Whip egg whites until very frothy, add cream of tartar.
3. When soft peaks appear, add granulated sugar gradually.
4. Continue whipping until egg whites are silky and no grittiness from sugar remains (about 5 minutes).
5. Gently fold in food coloring, salt, and Strawberry (Ripe) Flavor.
6. Prepare baking sheet with parchment paper, and drop or pipe ping pong ball sized dollops onto tray.
7. Bake at 250F for 60 minutes, remove before browning occurs.
8. Allow to cool.
9. Serve, or store in an airtight container (meringues will soften gradually, best enjoyed right after cooling).



SKY HIGH S'MORES CAKE

Makes 1 cake | Bake for 40 minutes | Prep 60 mins active

INGREDIENTS

Crust

- 9 sheets graham cracker
- 5 tbsp butter, melted
- $\frac{3}{4}$ tsp Graham Cracker (Clear) Flavor

Chocolate Torte

- 1 cup chocolate chips
- $\frac{1}{2}$ cup cocoa powder
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup granulated sugar
- 3 eggs
- $\frac{1}{4}$ tsp salt
- 1 tsp Double Chocolate (Dark) Flavor

Sky High Meringue

- 4 egg whites
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ tsp Toasted Marshmallow Flavor
- $\frac{1}{4}$ tsp cream of tartar

DIRECTIONS

1. Preheat oven to 375F.
2. Line a 9" springform pan with parchment paper.
3. Add graham cracker, melted butter, and Graham Cracker (Clear) Flavor to the bowl of a food processor.
4. Pulse until crumbs the texture of fine sand form.
5. Pack graham cracker crust mixture into the base of prepared springform pan and place in oven.
6. Bake crust for 10 minutes, or until just beginning to brown.
7. Remove crust from oven and allow to cool.
8. In the top of a double boiler, melt chocolate and butter.



9. Remove from heat, then beat in sugar, salt, Double Chocolate (Dark) Flavor, and cocoa powder until incorporated.
10. Beat eggs in, one at a time.
11. Add chocolate torte batter to graham crust and return to oven for 25 minutes, or until center jiggles but is no longer liquid.
12. Remove from oven and allow to cool.
13. Beat egg whites in a greaseless bowl until very foamy.
14. Add cream of tartar and continue beating.
15. When soft peaks appear, add granulated sugar gradually.
16. Continue whipping until egg whites are silky and no grittiness from sugar remains (about 5 minutes).
17. Gently fold in salt and Toasted Marshmallow Flavor.
18. Spread meringue over chocolate torte, swirling with spatula and adding peaks randomly as desired.
19. Return to oven for 5-7 minutes, until desired degree of toast is reached. Alternatively, remove before browning occurs and finish with a kitchen torch.

Allow Sky High S'mores Cake to cool for 1-2 hours and serve.

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SWEDISH GUMMIES

Makes 3 cups of Swedish gummy mix |

Refrigerate 3 hours | Prep 30 mins active

- INGREDIENTS
- 1 1/2 cups granulated sugar
- 1/3 cups unsweetened applesauce
- 1/2 tsp lime juice
- oz powdered gelatin (about 8 envelopes of gelatin) 20 drops of red food coloring
- 1 tsp Swedish Gummy Flavor
- Dash of salt



DIRECTIONS

1. Combine all ingredients and let sit for 5 minutes to allow gelatin to hydrate.
2. Heat mixture on medium heat until it comes to a boil.
3. Boil mixture for 1 minute, then remove from heat.
4. Cool for one minute, then skim and discard foam from gelatin.
5. Spoon into shaped silicone molds, or pour onto chilled tray sprinkled generously with powdered or granulated sugar.
6. Chill for 3 hours, or until firm.
7. Turn out molded shapes or cut into cubes. To prevent sticking, roll in powdered or granulated sugar, or allow shapes to dry out in fridge for several days.

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“TASTE OF WINTER” CHOCOLATE TRUFFLES

Makes 25-50 chocolate truffles |
Prep 10 min | Chill 1 hr.

Ingredients

- 12 oz good quality milk chocolate
- 1/3 cup heavy cream
- ¼ cup cocoa powder, powdered sugar, nuts, or sprinkles (for rolling)



1. For Candy cane Truffles: add ¾ tsp Peppermint Flavor
2. For Double Gingerbread Truffles: add 1 tsp Gingerbread Flavor and ½ tsp Gingerbread Extra Ginger Flavor
3. For Spiked Egnog Truffles: add 1 ½ tsp Egg Nog Flavor and 1 tsp Dark Rum Flavor For Cozy Popcorn Truffles: add 2 tsp Popcorn Air Popped Flavor
4. DIRECTIONS
5. With a large knife, cut chocolate into very small, even pieces, or process in a food processor.
6. Line a large, shallow container with parchment paper.
7. In a medium saucepan over medium heat, gently melt the chocolate with heavy cream, constantly scraping the pan and moving the chocolate with a heat safe bowl-scraper. Quickly add desired flavors, mixing.
8. When ¾ of pieces have completely melted, immediately remove from heat, constantly mixing.
9. Transfer to lined container and chill for 1 hour, or until firm.
10. When firm, form into balls with a melon baller, by hand, or cut into cubes/triangles. Roll in cocoa, powdered sugar, nuts, or sprinkles and enjoy!

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WILD BLUEBERRY YOGURT POPS

Makes 3 cups of frozen pop mix | Freeze 8 hrs |
Prep 20 mins active

INGREDIENTS

- 2 cups full fat plain greek yogurt
- 2/3 cup honey
- 2 cups blueberries (frozen or fresh)
- 2 tsp Blueberry (Wild) Flavor

DIRECTIONS

1. Measure greek yogurt into a medium mixing bowl.
2. Gently warm honey in microwave or on stove, until runny.
3. Pour honey into greek yogurt, and mix until well combined.
4. Add blueberries and Blueberry (Wild) Flavor and mix well.
5. Pour yogurt pop mix into popsicle molds or muffin tray (if using muffin tray, insert wooden popsicle sticks at an angle, resting against edges of depressions) and freeze until solid, about 8 hours.
6. Remove from molds, running under warm water if necessary to release, and serve.

