



Vanilla

The rich flavor of pure vanilla is like no other. It just wouldn't be dessert without vanilla. Vanilla Beans from Madagascar and Mexico, where there is a long history of growing vanilla, have wonderful, strong flavor, and are best used in ice cream and custard, beverages and cheesecake, where the liquid in the dish helps extract the flavor of the bean. Given that one whole vanilla bean is usually used per recipe, it is easy to see why Pure Vanilla Extract is the more popular and economical choice—if one can use economical and vanilla in the same sentence. Using 1 teaspoon per dessert, a 4 fluid ounce bottle of extract will yield 24 desserts—more or less anyway, given that most of us add a bigger splash than the recipe calls for. Even our Single Strength Vanilla Extract is 10% stronger than the grocery store variety, and our Double strength Vanilla will give you twice as much vanilla flavor. Vanilla Sugar is a favorite here at Penzeys, but has also been made and used for years and years by Grandmas everywhere. It is made simply by splitting a vanilla bean and placing it in sugar until it becomes rich with vanilla flavor, then removing the bean and using the sugar in baking (replace 1 TB of the regular sugar in the recipe with 1 TB of Vanilla Sugar). We also love tossing Vanilla Sugar with fresh fruit like strawberries—after a few minutes even kids think it is as good as a cookie.

Madagascar Vanilla Beans

Regarded as the world's best, Madagascar beans set the standard for prime vanilla flavor.

3 beans #58430 \$ 7.65
15 beans #58456 \$ 30.19

Mexican Vanilla Beans

Mexican beans, while similar to Madagascar, have a darker flavor that is perfect for vanilla liqueur and coffee drinks.

3 beans #58630 \$ 7.65
15 beans #58656 \$ 30.19

Vanilla Sugar

Wash and cut fruit, leaving slightly damp, then toss with Vanilla Sugar (1-2 TB per quart of strawberries, for example) and let stand for a few minutes, then serve plain or as a topper for cereal or ice cream. Vanilla Sugar is an old-fashioned mix of real Vanilla Beans aged in pure sugar, that was used in the old days before Vanilla Extract. We've been blending and using Vanilla Sugar in our coffee for a long time, and it tastes great. Vanilla Sugar can be used in baking and candy-making, and is particularly nice where the flavor of the vanilla bean should shine through, such as in ice-cream. Vanilla sugar is also the perfect sprinkle for coffee and hot chocolate. *Madagascar and Mexican Vanilla Beans chopped, mixed and aged with white sugar.*

1/2 cup jar (net 3.4 oz.) #92351 \$ 6.55
1 cup jar (net 6.8 oz.) #92380 \$ 12.09
2 cup jar (net 13.6 oz.) #92322 \$ 23.15

Single Strength Vanilla

35% alcohol. Pure extract from the highest quality 100% premium Madagascar "Bourbon Islands" vanilla beans. These beans have a rich and complex, smooth, true flavor. The cool-perking process retains the bean's full flavor, along with all of the desirable vanilla side notes. With over 400 flavor components in every high-quality vanilla bean, artificial vanilla (which contains only one—synthetic vanillin) will never come close to matching the wonderful richness of pure vanilla extract. This extract is 10% stronger than the pure vanilla extract sold in supermarkets, and has the great Madagascar flavor. *Ingredients: water, alcohol, sugar and vanilla bean extractives.*

2 fluid ounce bottle #92135 \$ 6.29 **New Size!**
4 fluid ounce bottle #92151 \$ 11.55
8 fluid ounce bottle #92180 \$ 19.95
16 fluid ounce bottle #92119 \$ 33.65

Double Strength Vanilla

35% alcohol. Pure double strength vanilla extract made from the highest quality Madagascar "Bourbon Islands" vanilla beans. Compared to the single strength, twice as many beans are used to make each gallon of extract (about 200 beans). "Two-fold" vanilla extract has been the secret ingredient of professional bakers for years. For the amount of vanilla flavor specified in a recipe, use half as much. When used this way, double strength vanilla makes economic sense, as there is the equivalent of twice as much vanilla per bottle. For unbeatably rich vanilla flavor in baked goods and desserts, use the same amount the recipe calls for. *Ingredients: water, alcohol, sugar and vanilla bean extractives.*

2 fluid ounce bottle #92230 \$ 8.95 **New Size!**
4 fluid ounce bottle #92256 \$ 16.79
8 fluid ounce bottle #92285 \$ 29.15
16 fluid ounce bottle #92214 \$ 49.45



Stephanie Purington has been teaching the pleasures of cooking to daughters Katy and Elizabeth, who are always eager to prepare the scrumptious Cookie Dough Pies.

Stephanie Purington

I started out my professional life as an aeronautical engineer working on structural research for airplanes," says Stephanie Purington of Colrain, Massachusetts.

"While it was a fine thing to do, I found after a couple of years that I didn't love it. I had been tutoring some friends' children in calculus and decided I really liked teaching. I went back to school for a Master's in Education and I've been teaching math since then."

Stephanie teaches at the Academy at Charlemont, an independent school in western Massachusetts whose mission states: "In our daily social interactions we highly esteem civility, helpfulness and a concern for others."

"Our students come primarily from middle-class families living in the area and they are warm, bright and fun," says Stephanie. "We have no locks on our lockers, no hall passes and we clap for just about anything. It's an amazing place to work. I probably would have made a lot more money by staying

in engineering, but teaching feels like what I was intended to do. As much as summer is a needed break, I'm always ready to start back up in September.

"Math is a different language, a way of thinking logically, a set of puzzles. I try to make it engaging, and even fun at times. I teach them the quadratic formula in a song and tell them I want them to visit me when I'm 100 and still be able to sing it. I give them challenging puzzle problems each week and marvel at the different ways they come to solutions.

"I like to think I am giving students options for their lives by teaching them math. Not everyone will need to know how to solve a system of equations or find the integral of a function, but these are skills that may help them achieve a goal in life. I've had several students, who would have appeared in earlier grades to be interested in liberal arts fields, decide to pursue degrees in engineering and medical fields.

"Food is a big part of life at my school. My recipe for Cookie Dough Pie is from my friend Ellen, the school librarian. When she is supervising a lunch she often brings this pie and it is always a huge hit. I prepare it for family gatherings, but especially for Pi Day (March 14) at school. It's so easy and quick I can make a half-dozen pies in an evening and not feel stressed about it. Last Pi Day we fed pie, including 8 of the cookie dough pies, to the entire school at lunch. My daughters can whip these up independently too."

-Jim Smith

Let the cider making begin! Dad shows Katy and Elizabeth how to use the family apple press. They also make syrup from the sugar maples on their farm.



Chocolate Chip Cookie Dough Pie

Trust us, this recipe from Stephanie Purington is as good as it sounds.

- 1 9-inch deep-dish pie shell, unbaked (see our favorite recipe to the right)
- 1/2 Cup flour
- 1 Cup sugar
- 2 eggs, slightly beaten
- 1/2 Cup butter, melted and slightly cooled
- 1 Cup quick oats or oatmeal (or 1/2 cup oats and 1/2 cup chopped nuts, if you prefer)
- 1 Cup chocolate chips (Stephanie prefers mini chips)
- 1 tsp. PURE VANILLA EXTRACT



Preheat oven to 350°. In a mixing bowl, combine the flour and sugar. Add the eggs and mix. Add the butter and mix again. Fold in the oatmeal or nuts, chocolate chips and VANILLA. Pour into the pie crust. Bake at 350° for about 30-35 minutes, until golden.

Prep. time: 10 minutes plus pie shell making time
Baking time: 30-35 minutes
Serves: 8

Crust for single crust pie:

- 1/4 lb. butter (1 stick)
- 1 Cup flour
- pinch salt
- pinch sugar
- 2 TB milk

To prepare the crust, cut the butter into small pieces; it doesn't have to be cold, but it should not be warm to the point of melting. Add the flour, salt, and sugar to the butter and beat or mix by hand to combine. Add the milk in a thin stream, mixing until thoroughly blended. Form into a ball and chill until it can be easily handled. Sprinkle a wooden board or counter top with flour, place the dough on the board, and sprinkle the top of the dough with flour. Using short strokes, roll it from the center to the edges until it is 1/8 to 1/4 inch thick. You will want to turn the dough over and re-dust with flour halfway through. Roll until the crust is about an inch larger than your 9-inch pie pan when inverted. Fold the crust in half and in half again so that it looks like a triangle. Place it in the ungreased pie pan with the point in the center. Unfold the crust and ease it into the pan. Roll the edges of the overhanging crust under so that you have a nice rim around the pie plate. Prick the crust all over with a fork.

Nutritional Information: Servings 8; Serving Size 1 piece (122g); Calories 540; Calories from fat 280; Total fat 31g; Cholesterol 105mg; Sodium 220mg; Carbohydrate 63g; Dietary Fiber 3g; Sugars 37g; Protein 6g.