

Bakery Emulsions Suggested Usage Guide



Our Bakery Emulsions are water-based flavors that won't bake out like traditional alcohol-based extracts. Add to your favorite recipes the same as you would an extract and get ready for bold, robust flavor! All bakery emulsions are gluten-free, nut-free, and low-carb, and unsweetened. The suggested usage measurements are baseline amounts. Whenever possible, start with the smallest amount and add more to achieve desired intensity.

Recipe	Batch Size	Bakery Emulsion
Hard Candy	1.25 lbs (stove-top recipe)	Not Recommended
	10 lbs (large kettle)	
Chocolate	1 lb	Not Recommended
	10 lbs	
Fondant	2 lbs Confectioners' Sugar	½ - 1 tsp
Cakes	Standard size	1-3 tsp
Cookies	Standard batch	1-3 tsp
Frosting	3 cups	1-2 tsp
Ice Cream & Yogurt Bases	Quart (32oz)	1 Tbsp
	Gallon	1-2 oz (.7%-1.4%)
Milkshakes, Smoothies, and Nutritional Drinks	16oz	1-2 tsp
Beverages (cocktails, tea, sparkling water, lemonade)	8oz	½ tsp
	1 liter	1-2 tsp

Please note: our Red Velvet is unique and should be used as noted on the label to achieve desired color and flavor (i.e. 1 Tbsp for each 9-inch cake or 12 cupcakes).