

# Suggested Usage Guide



Enhance your favorite recipes with bold flavors! This guide will help you decide which LorAnn products to use, and how much to add. Please note these are baseline amounts. Whenever possible, start with the smallest amount and add more to achieve desired intensity.

Recipe	Batch Size	Super Strength	Compounded Naturals	Bakery Emulsions	Flavor Fountain
Hard Candy	1.25lbs ( <a href="#">stove-top recipe</a> )	1 tsp	Not Recommended	Not Recommended	Not Recommended
	10lbs (large kettle)	1oz			
Chocolate	1lb*	¼ - ½ tsp	Not Recommended	Not Recommended	Not Recommended
	10lbs*	2 ½ - 5 tsp			
Cakes	Standard size	1 tsp	2 tsp	1-3 tsp	Usage same as bakery emulsions. Please note many flavors contain high amounts of color.
Cookies	Standard batch	½ - 1 tsp	1-2 tsp	1-3 tsp	
Frosting	3 cups	¼ - ½ tsp	½ - 1 tsp	1-2 tsp	
Ice Cream & Yogurt Bases	Quart (32oz)	¼ tsp	½ tsp	1 Tbsp	1 Tbsp
	Gallon	¼oz	½oz	1-2oz (.7%-1.4%)	1-2oz (.7%-1.4%)
Milkshakes, Smoothies & Nutritional Shakes	16oz	⅛ - ¼ tsp	½ tsp	1-2 tsp	1-2 tsp
Beverages	8oz	Several drops	¼ tsp	½ tsp	½ tsp
	1 Liter	¼ - ½ tsp	1 tsp	1-2 tsp	1-2 tsp

**Super-Strength:** This line includes natural essential oils, natural flavors, and artificial flavors. Super Strength mint and cinnamon flavors tend to be very strong, so you may want to reduce the amount for these flavors. Whenever possible, start with the smallest amount and add to taste. **\*Not all Super Strength flavors are appropriate for use in chocolate or coatings. Please see the item's detail page on our [website](#) to determine suitability.**

**Compounded Naturals:** are concentrated flavors in a base of propylene glycol and/or vegetable glycerin. These flavors, while concentrated, are about half the strength of the flavors in our Super Strength line.

**Bakery Emulsions:** Emulsions measure the same as traditional extracts. If your recipe calls for 1 tsp extract, use 1 tsp bakery emulsion. **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).

**Flavor Fountain:** Recommended usage based on 6-8% milkfat mix. This is only a recommended starting point and finished formulas may vary from customer to customer. In general, if the fat content is higher, more flavor is needed to reach the desired level. For Texas Peanut Butter and New York Cheesecake, we recommend using more: 3.5-4oz to 1 gallon of yogurt or ice cream mix, or 2-4 tsp per 16oz when used to flavor shakes or smoothies.