

TWIXTM

Shakers

SEASONING BLEND

RECIPES



Twix[®] Shakers[™] SEASONING BLEND

RECIPES



Twix[™] Shakers Over-Load Shake

YIELDS: 1-2 SERVINGS

INGREDIENTS:

- 4 SCOOPS (ABOUT 1 1/2 C.) VANILLA ICE CREAM
- 1/4 CUP MILK
- 3 TABLESPOONS TWIX[™] SHAKERS SEASONING BLEND
- 1 TABLESPOON CHOCOLATE SYRUP
- 1 TABLESPOON CARAMEL SYRUP
- WHIPPED CREAM (OPTIONAL)
- MARASCHINO CHERRIES (OPTIONAL)

DIRECTIONS:

1. Coat the inside of the glass with your favorite chocolate and/or caramel syrups.
2. Add frosting to the outside rim of glass, about a 1/2 inch. Lightly press Twix[™] Shakers Seasoning Blend onto frosting, and set aside.
3. In a blender, blend together ice cream, Twix[™] Shakers Seasoning Blend and milk.
4. Pour milkshake into the prepared glass, filling almost to the top.
5. Add whipped cream and serve. Top it off with a cherry, more Twix[™] and a colorful straw for some added fun.



RECIPES



TWIX™ Shakers Waffles

YIELDS: 4-6 WAFFLES

INGREDIENTS:

- 2 CUPS ALL-PURPOSE FLOUR
- 1 TABLESPOON CLABBER GIRL® BAKING POWDER
- 1/4 CUP TWIX™ SHAKERS SEASONING BLEND
- 1 TABLESPOON SUGAR
- 2 TEASPOON SALT
- 3 LARGE EGG WHITES
- 2 CUPS MILK
- 1/4 CUP CRISCO® PURE CANOLA OIL
- CHOCOLATE OR MAPLE GROVE FARMS® PURE MAPLE SYRUP (OPTIONAL)

DIRECTIONS:

1. In a bowl, combine the flour, sugar, Clabber Girl® Baking Powder, Twix™ Shakers Seasoning Blend and salt.
2. Combine the egg yolks, milk and Crisco® Pure Canola Oil; stir into dry ingredients until moist.
3. In a small bowl, beat egg whites until stiff peaks form; fold into batter.
4. Bake in a preheated waffle iron.
5. Serve waffles with your favorite syrup and a generous sprinkling of Twix™ Shakers Seasoning Blend.

TWIX™ Shakers Hot Chocolate

YIELDS: 2 SERVINGS

INGREDIENTS:

- 2 CUPS MILK
- 6 TABLESPOONS TWIX™ SHAKERS SEASONING BLEND
- WHIPPED CREAM (OPTIONAL)
- MINI MARSHMALLOWS (OPTIONAL)



DIRECTIONS:

1. Place milk and Twix™ Shakers Seasoning Blend in a small saucepan.
2. Heat over medium heat, stirring frequently, until warm. Top with your favorite hot cocoa toppings and serve immediately.



RECIPES

TWIX™ Shakers Buttered Toast

YIELDS: 1 SERVING

INGREDIENTS:

- 1 SLICE OF BREAD (OF CHOICE)
- 1-2 TEASPOONS BUTTER, SOFTENED
- 1 TEASPOON TWIX™ SHAKERS SEASONING BLEND



DIRECTIONS:

1. Toast bread until golden brown.
2. Spread butter on toasted bread.
3. Sprinkle the Twix™ Shakers Seasoning Blend on the buttered toast.



TWIX™ BBQ Sauce

YIELDS: 2 TO 3 CUPS

INGREDIENTS:

- 2 CUPS KETCHUP
- 1/2 CUP TWIX™ SHAKERS SEASONING BLEND
- TABLESPOON HONEY
- TABLESPOON WORCESTERSHIRE SAUCE
- TABLESPOON LEMON JUICE
- TEASPOON CHIPOTLE SAUCE

DIRECTIONS:

1. Whisk all ingredients together in a medium saucepan.
2. Over medium heat, allow to come to a boil.
3. Reduce heat and simmer for 10 minutes.

NOTE: Use immediately on your favorite items - or cool and store for about a week in the refrigerator.



RECIPES

Creamy TWIX™ Shakers Snack Dip

YIELDS: 2 CUPS

INGREDIENTS:

- 2 PACKAGES (8 OUNCES EACH) CREAM CHEESE
- 1/2 CUP TWIX™ SHAKERS SEASONING BLEND



DIRECTIONS:

1. In a small bowl, beat cream cheese and Twix™ Shakers Seasoning Blend until smooth.
2. Serve with fruit, pretzels, crackers, cookies, etc ...the possibilities are endless.



TWIX™adoodle Cookies

YIELDS: 36 COOKIES

INGREDIENTS:

- 3 CUPS ALL-PURPOSE FLOUR
- 2 TEASPOONS SPICE ISLANDS® CREAM OF TARTAR
- 1 TEASPOON CLABBER GIRL® BAKING SODA
- 3 TABLESPOONS + 1/2 CUP TWIX™ SHAKERS SEASONING BLEND
- 1/2 TEASPOON SALT
- 1 CUP (2 STICKS) BUTTER, SOFTENED
- 1 1/3 CUP SUGAR
- 1 LARGE EGG + 1 LARGE EGG YOLK, AT ROOM TEMPERATURE
- 2 TEASPOONS SPICE ISLANDS® PURE VANILLA EXTRACT

DIRECTIONS:

1. Preheat oven to 375°F.
2. In a bowl, whisk together the flour, Spice Islands® Cream of Tartar, Clabber Girl® Baking Soda, 3 tablespoons Twix™ Shakers Seasoning Blend and salt.
3. In a larger bowl using a mixer, beat the butter and granulated sugar together until smooth, (about 2 minutes).
4. Add the egg, egg yolk, and Spice Islands® Pure Vanilla Extract. Beat until combined.
5. With the mixer on medium, slowly add the dry ingredients to the wet ingredients until well combined.
6. Roll cookie dough into 1" balls
7. Roll each ball into 1/2 cup Twix™ Shakers Seasoning Blend, coating generously. Sprinkle extra Twix™ Shakers Seasoning Blend on top if desired.
8. Arrange on two lined cookie sheets with parchment paper.
9. Bake cookies for 10 minutes. Transfer to a wire rack to cool completely.