

Our Recipes: <http://www.alaskamilk.com.ph/prod-recipe.php>



**Ingredients:**

2 tbsp. butter  
1/4 cup chopped onions  
3 tbsp minced garlic  
2/3 cup finely chopped tomatoes  
1/4 tsp dried oregano  
1 tbsp flour  
3/4 cup tomato sauce  
2 cups chicken stock/water  
1 pack of **ALASKA CRÉMA**  
1/2 cup coarsely chopped tomatoes  
1 tbsp parmesan cheese  
salt and pepper

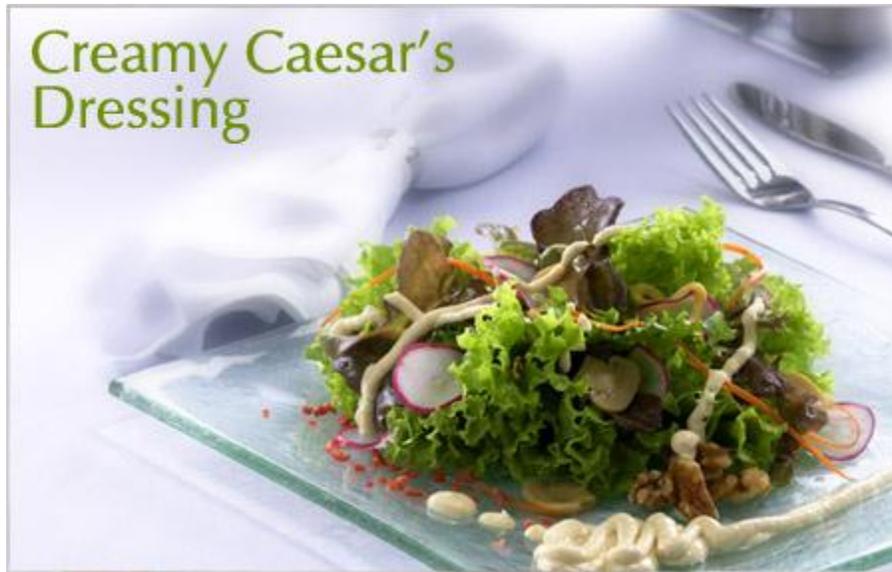
**Procedure:**

Sauté onions, garlic, tomatoes, oregano and flour in butter until onions become translucent.

Add in tomato sauce and stock. Bring to a boil and simmer over low heat for 3 minutes.

Add in Alaska Créma and remaining tomatoes. Simmer over low heat for another 5 minutes.

Add in cheese and season with salt and pepper.



**Ingredients:**

1 pack of **ALASKA CRÉMA**  
3 tbsp lemon juice or vinegar  
1/2 tsp minced garlic  
1 tbsp sugar  
2 tbsp bacon bits  
1/2 tsp mustard  
salt and pepper

**Procedure:**

Mix all ingredients in bowl or blender until smooth and creamy.

Season with salt and pepper.

## DRIZZLING BISQUE ALL'ITALIANA

### Ingredients:

1/2 cup cooked chicken (diced)  
1/4 cup carrots (diced)  
1/4 cup celery (chopped)  
1/4 cup green peas  
1 1/4 chicken stock  
1 onion (diced)  
1/2 cup butter  
1/2 cup flour  
1/2 cup double cream  
1 cup **ALASKA FRESH MILK**  
pinch of nutmeg  
50 gms fettucine  
spring onion (chopped) for garnishing  
salt and white pepper

### Procedure:

In a casserole, cover the chicken with cold water and boil.

Save the chicken stock and dice the meat. Set aside.

Cook the fettucine noodles in boiling water, drain and wash noodles in cold water. Set aside.

Make a roux by melting the 1/2 cup butter and adding the flour to make a paste. Set aside.

Saute the onions in butter until transparent and add all the vegetables. Add the chicken stock, Alaska Milk, cream and the remaining ingredients.

Simmer for 3-5 minutes. Add the nutmeg.

When serving, garnish with the chopped spring onion.



## **FRENCH TOAST**

### **Ingredients:**

1 loaf of bread (sliced)  
3/4 cup **ALASKA Sweetened Condensed Filled Milk**  
1 cups water  
e eggs  
1/2 tsp mace or nutmeg  
Sliced cheese  
butter

### **Procedure:**

Beat eggs. Add Alaska Sweetened Condensed Filled Milk, water and mace or nutmeg. Sandwich cheese between 2 slices of bread. Dip the sandwich in the egg-milk mixture. Fry in butter in a skillet. turn and brown both sides.



**Ingredients:**

1 pack of **ALASKA CRÉMA**  
2 cup liver spread  
3 tbsp chopped garlic  
1/2 tsp Worcestershire sauce/liquid seasoning  
1/2 cup cream cheese, softened  
1/4 cup mayonnaise  
1/8 tsp pepper

**Procedure:**

Place all ingredients in a food processor until well blended.

Chill before serving.



## Ham & Fruit Salad

### Ingredients:

- 1 can (300ml) **ALASKA CONDENSADA**
- 1 pack **ALASKA CREMA**
- 1 can fruit cocktail
- 1 pc ripe mango, diced
- 2 pcs red apples, cored and diced
- 3 cups cooked macaroni pasta
- 1 ½ cups diced ham, cooked shrimps or boiled chicken meat

### Procedure:

In a bowl, blend **ALASKA CONDENSADA** and **ALASKA CREMA**. Toss in remaining ingredients and chill until ready to serve.

Serves 12.



### Ingredients:

500 gms potatoes, boiled and diced  
1 cup fresh asparagus, cut into 1" sticks and blanched  
1 cup canned button mushrooms, quartered  
1 cup canned young corn, cut into 1/2" pcs  
300 gms crabsticks, quartered  
1 pack **Alaska Crema**  
2 tbsp lemon juice or vinegar  
3 tbsp honey  
3 tbsp mustard  
salt & pepper

### Procedure:

Place vegetables and crab in a bowl. Toss in dressing and chill before serving. To make the dressing, mix crema, juice, honey and mustard in a bowl or blender until smooth and creamy. Season with salt and pepper.

# SHRIMP CHOWDER

## Ingredients:

1/4 cup butter or margarine  
1 kilo shrimps, shelled and deveined  
1 can **ALASKA Evaporated Filled Milk** 370 mL  
2 tbsp garlic  
1 cup chopped onion  
5 cups water  
2 pcs chicken cube  
4 cups potato, peeled and cubed  
2 cups cheese, grated  
salt and pepper to taste  
chopped parsley for garnish

## Procedure:

Saute butter or margarine, garlic, onions and shrimps. Set aside. In the same pan, boil water. Add chicken cubes, cheese and potatoes. Let boil for a few minutes. Season to taste. Garnish with chopped parsley before serving.

# SQUASH SOUP

## Ingredients:

1 kilo squash, sliced into cubes  
1/2 cup olive oil  
4 cups chicken broth  
1/4 cup chopped garlic  
3 cups sliced tomatoes  
1 cup sliced red and green pepper (salt and pepper to taste)  
1/2 tsp thyme  
2 cups **Alaska Créma**

## Procedure:

Saute garlic, onion, tomatoes, red and green pepper and squash. Cook until tender.

Place in blender and process until smooth.

Return to pot and add water and thyme. Let boil for 10-15 minutes.

Stir in Alaska Crema. Season with salt and pepper.

Simmer for a few more minutes and serve.



## Carbonara ala Crema

### Ingredients:

500 gms linguini or any pasta, cooked according to package directions  
100 gms bacon, chopped  
3 tbsp butter  
2 tbsp minced garlic  
3 tbsp chopped onions  
½ cup sliced mushrooms  
3 tbsp flour  
1 cup chicken stock  
1 pack **Alaska Crema**  
3 tbsp parmesan cheese

### Procedure:

Pan fry bacon in pan until brown and lightly toasted. Remove bacon from pan. Using the same pan and remaining bacon fat, add in butter, garlic and onions. Cook for a minute over low heat. Add in mushrooms and flour. Cook for another minute. Pour in stock little by little while mixing continuously to prevent lumps from forming. Bring to a boil and blend in **Alaska Crema** and cheese. Season with salt and pepper and toss in or pour over pasta.



### Ingredients:

800 gms ground chicken  
1 cup chopped onions  
3 tbsps chopped green bell pepper  
3 tbsps chopped red bell pepper  
1/3 cup chopped carrots  
3 tbsp tomato catsup  
1/2 cup grated cheese  
1/2 pack of **ALASKA CRÉMA**  
1/2 cup breadcrumbs  
1/3 cup flour  
1 egg  
1 1/2 tsp salt  
1/8 tsp pepper

2 tbsp butter  
1/4 tsp rosemary leaves  
2 tbsp chopped parsley  
2 tbsp flour  
1/2 cup chicken stock/water  
1/2 pack of **ALASKA CRÉMA**  
Salt and pepper

### Procedure:

Blend first 13 ingredients in a bowl until well blended.

Divide mixture into 5 and wrap with a foil to form a log (embutido style).

Steam for 40 minutes and let cool. Chill before slicing.

To make the sauce, sauté herbs in butter. Add in flour to make a roux.

Pour in water little by little mixing well after each addition to prevent lumps.

Add in Créma and cook over low heat until thick.



## Creamy Tuna & Mushroom Pasta

### Ingredients:

1 tbsp butter  
1/4 cup chopped onions  
3 tbsp sliced garlic  
1 tsp dried basil  
1/2 cup quartered mushrooms  
3 tbsp cubed red bell pepper  
3 tbsp frozen peas  
1 can tuna flakes in oil, drained and reserve oil  
1/2 cup stock/water  
1 tsp lemon rind  
1 1/4 pack of **ALASKA CRÉMA**  
salt and pepper

### Procedure:

Heat tuna oil and butter in a pan; add in onions, garlic and basil and sauté for a few minutes.

Add in vegetables and cook until heated through. Blend in drained tuna flakes and stock. Bring to a quick a boil.

Add in Alaska Créma and rind and cook over low heat for 5 minutes or until vegetables are done.

Season with salt and pepper. Pour over pasta and top with parmesan cheese and serve with lemon wedges if desired.

## **PASTA WITH CREAMY BROCCOLI SAUCE**

### **Ingredients:**

1/3 cup olive oil  
1/4 cup garlic  
1 cup chopped onion  
1/4 kilo tomatoes, quartered  
1 big broccoli, cut into flowerettes, blanched  
1 carrot, sliced  
2-3 cups broth  
2 cups **Alaska Créma**, whipped  
Salt and pepper to taste

### **Procedure:**

Cook 1/2 kilo pasta of your choice according to package directions. Toss with olive oil.

Saute garlic, onion, carrots, tomatoes and broccoli. Set aside.

In the same pan, stir in whipped Alaska Crema and broth. Season to taste.

Return sauteed vegetables and let cook for a few seconds before tossing in cooked pasta.

Sprinkle with parmesan cheese and serve.

# ROASTED STUFFED PORK LOIN

## Ingredients:

1 1/2 - 2 kilos boneless pork loin  
2 tablespoons minced garlic  
2 tablespoons salt  
2 teaspoons pepper  
2 teaspoons thyme  
2 teaspoons rosemary  
1/4 kilo sliced sweet ham  
3 stalks leeks, sliced  
1 carrot, sliced into strips  
2 whole red/green pepper, sliced into strips  
1/2 bar cheese, sliced into strips  
8 slices bread, trimmed  
1 can **Alaska Evaporated Filled Milk** 370 mL,  
seasoned with 1/4 teaspoon pepper and 1 teaspoon salt

## Procedure:

Pound pork loin and season with salt, pepper, thyme, rosemary and garlic.

Flatten well and arrange bread slices dipped in ALASKA Evaporated Filled Milk.

Dip carrot strips red / green pepper strips and slices leeks in milk and place on top of bread slices.

Top with cheese, ham and dried mangoes.

Roll up and tie with a string.

Bake covered with foil in 350 °F or 180 °C for 30 minutes. Uncover and bake for another 1 1/2 hours.

## Gravy:

2 tablespoons butter  
1/4 cup flour  
2 cups water  
1/2 cup **Alaska Evaporated Filled Milk**  
Pan drippings  
Salt and pepper to taste

## Procedure:

Melt butter, add flour and cook until brown. Then add water, milk and pan drippings.

Cook until thick. Season to taste.



**Ingredients:**

3 tbsp sugar  
1 tbsp butter  
3/4 cup **ALASKA CONDENSADA**  
1/3 cup water  
6 pcs saba, peeled and sliced  
1/3 cup nangka strips  
1/4 cup **ALASKA EVAPORADA**

**per serving**

1 cup crushed ice  
1/3 cup banana-caramel preserve  
1/4 cup **ALASKA EVAPORADA**  
2 sticks barquillos or wafer sticks

**Procedure:**

Caramelize sugar in a pan over medium heat until golden in color. Swirl in butter until melted. Add in **ALASKA CONDENSADA** and water and bring to a boil. Add in bananas and simmer over low heat until totally cooked for about 7 minutes. Add in nangka and **ALASKA EVAPORADA** and simmer for 2 more minutes. Cool before serving.

To assemble, place crushed ice in a bowl and top with banana-caramel, milk and wafer sticks.

Serves 6.

## **BANANA LOAF**

### **Ingredients:**

2 1/3 cups all-purpose flour  
1/2 tsp baking soda  
2 1/2 tsp baking powder  
1/4 tsp salt  
1/2 tsp cinnamon (optional)  
1 cup butter or margarine  
1 1/4 cup brown sugar  
3 eggs, separated  
1/8 tsp banana essence (optional)  
2/3 cup **Alaska Evaporada Evaporated Creamer**  
4 pcs bananas (preferably latundan), peeled and mashed  
1/4 cup brown sugar

### **Procedure:**

Pre-heat oven to 350 °F.

Sift together flour, baking soda, baking powder, salt and cinnamon until blended and set aside.

In a bowl, cream butter and sugar until light and fluffy. Add egg yolks and beat until smooth.

Blend in dry ingredients alternately with the Alaska Evaporada.

Beat at low speed until smooth. Fold in bananas and extract. Set aside.

In another dry bowl, beat egg whites and remaining sugar at high speed until stiff but not dry.

Fold egg whites in the banana mixture and place in a lined 4" x 8" loaf pan and bake in the pre-heated oven for 30 to 45 minutes or until done.

## Buco-Melon Salad



### Ingredients:

1 can (300ml) **ALASKA CONDENSADA**  
1 pack **ALASKA CREMA**  
1/2 cup buco juice  
1/4 cup cornstarch  
4 cups diced melon  
1 cup shredded buco  
2 cups cooked mini sago

### Procedure:

Heat **ALASKA CONDENSADA** and **ALASKA CREMA** in a pan. Disperse cornstarch in buco juice. Mix in the cream mixture and cook over medium heat until it thickens. Let cool.

Place melon, buco and sago in a bowl and toss in cooled dressing. Chill for at least 4 hours before serving.

Serves 12.

## **BUCO PANDAN SHAKE**

### **Ingredients:**

1 box green gulaman  
1 tsp pandan extract  
1 cup shredded buco meat  
1 cup cooked yellow sago  
2 cups buco juice  
1 cup **Alaska Evaporada Evaporated Creamer**  
1/2 cup sugar  
1/4 tsp pandan extract (optional)  
3 cups crushed ice

### **Procedure:**

Cook gulaman according to package directions, adding the pandan extract for additional flavor.

When it sets, cut jelly into cubes or thin strips.

Put gulaman strips, buco meat and cooked yellow sago in 8 serving glasses and chill until ready to serve.

In a blender, process buco juice, Alaska Evaporada, sugar, pandan extract and ice until slushy.

Pour into prepared glasses and serve immediately.

Garnish with pandan leaf if desired.



**Ingredients:**

**Crust:**

1/3 cup butter or margarine  
1 1/2 cups all-purpose flour  
1 tablespoon brown sugar

**Pinipig Crumble:**

2/3 cup crust  
2 tablespoons butter or margarine  
1 tablespoon brown sugar  
2 tablespoons all-purpose flour  
1/3 cup toasted pinipig

**Filling:**

1 can **Alaska Condensada Sweetened Condensed Creamer** 300mL  
3 egg yolks  
1/2 cup all-purpose flour  
1/2 cup grated buco meat  
1/4 tsp pandan extract

**Procedure:**

Preheat oven to 300°F.

In a bowl, blend margarine, flour and sugar. Reserve 2/3 cup of the crust and press remaining dough into the bottom of a 6"x10" pan and chill until ready for use.

In another bowl, mix all ingredients for the pinipig crumble until well blended and chill until ready for use.

To make the filling, beat Alaska Condensada and egg yolks until well blended. Add in flour and mix until smooth. Fold in buco meat and pandan extract.

Pour over the chilled crust and bake for 10 minutes in the pre-heated oven.

Remove from the oven and crumble pinipig mixture over the filling. Bake for another 15 minutes or until top is brown.

Cool before slicing into squares or bars.

## **CHOCO ICE SCRAMBLE**

### **Ingredients:**

1 cup **Alaska Evaporada**  
1/2 cup instant chocolate powder  
3 tablespoons sugar  
1 cup water  
1 pc banana, chopped (optional)  
3 cups crushed ice

### **Procedure:**

Place all ingredients in a blender and process until smooth.

Place in serving glasses and top with a swirl of Alaska Condensada if desired.

# CHOCOLATE MARBLE REFRIGERATOR CAKE

## Ingredients:

24 pcs Broas  
1/2 cup sugar  
1/2 cup chocolate syrup  
1 cup cream cheese  
2 cups **Alaska Créma**

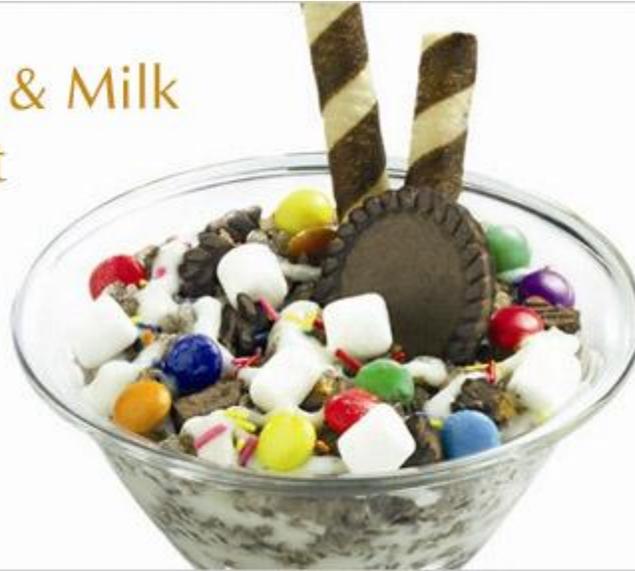
## Procedure:

Beat cream cheese and half of sugar until well-blended. Set aside. Whip Alaska Crema and remaining sugar until double in volume. Fold in cheese mixture.

In another bowl, mix 1/2 cup of the whipped mixture and chocolate until well-blended. Fill dessert cups or goblets 3/4 full of the white mixture and 2 tbsp. of the chocolate mixture. Swirl with a spoon to achieve a marble effect.

Cover with plastic wrap and chill overnight. Garnish with chocolate shavings and broas.

## Cookies & Milk Ice Treat



### Ingredients:

1 ½ cups crushed ice  
3 tbsp crumbled chocolate sandwich cookies  
1 tbsp mini mallows  
2 tbsp colored chocolate candies  
1 tbsp **ALASKA CONDENSADA**  
1/3 cup **ALASKA EVAPORADA**

### Procedure:

Place ice in a glass or bowl. Top with cookie crumbs, mallows and candies and swirl **ALASKA EVAPORADA** and **ALASKA CONDENSADA** on top. Serve immediately.

Serves 1.

## **CREAMY CORN DELIGHT**

### **Ingredients:**

1/4 cup **Alaska Condensada**  
1/4 cup grated cheese  
1/2 cup all-purpose cream  
1/2 cup whole corn kernel  
2 tbsp crushed graham

### **Procedure:**

Combine Alaska Condensada, all purpose cream and corn kernel. Chill for 15 minutes or until desired firmness is achieved.

Top with grated cheese and crushed graham and serve.

\*ingredients good for one serving only.



**Ingredients:**

1 pack **Alaska Crema**  
½ cup **Alaska Condensed milk**  
10 pcs graham crackers, crushed  
2 small ripe mangoes, sliced into wedges  
¼ cup melted butter for graham crackers  
10 pcs broas of lady finger cookies

**Procedure:**

Combine **Alaska Crema** and **Alaska Condensed milk**. Mix well. Cover bottom of a 9 ½" X 6" pan with graham crackers.

Spread with 1/3 of cream –milk mixture then cover with layers of broas. Spread with the remaining cream mixture.

Arrange the slices of mangoes on top. Cover and chill.



**Ingredients:**

1 1/2 pack of **ALASKA CRÉMA**  
1 cup **ALASKA FRESH MILK**  
1/3 cup sugar  
1/4 tsp vanilla (optional)  
6 egg yolks  
sugar

**Procedure:**

Pre-heat oven to 300°F.

Place crema, milk, sugar, and vanilla and egg yolks in a bowl and mix lightly to dissolved sugar. Pour into heat-proof serving molds and place molds.

Cover each mold with foil and place in a pan with hot water. Bake for 55 to 65 minutes or until top is firm to the touch.

Let cool and chill overnight before serving.

To assemble, sprinkle about a tablespoon of sugar on top of each flan and caramelize sugar using a kitchen torch or broil in the oven on high heat. Serve immediately.

## **ELIXIR OF FUN**

### **Ingredients:**

2 cups **Alaska Fresh Milk** (chilled)  
2 large bananas  
6 oz orange juice (chilled)  
3 oz honey  
almond extract  
whipped cream (for topping)  
mango syrup (for topping)

### **Procedure:**

Pour all the ingredients in a blender except whipped cream and mango syrup. Blend for 10-15 seconds.

Pour into a fancy glass and top with whipped cream and drizzle with mango syrup.

## GINUMI'S SALAD

### Ingredients:

3 boxes green gulaman  
2 tsp pandan extract  
2/3 cup buco strings or macapuno preserve  
1 can **Alaska Condensada**  
1/2 cup gata  
1/2 cup **Alaska Evaporada**  
3 tbsp cornstarch  
1/3 cup toasted pinipig

### Procedure:

Prepare gulaman according to package directions, adding in pandan extract before cooking. Place in a deep tray to set.

Cut into 1/2" x 1/2" squares, toss in buco strings and chill until ready for use.

In a pan, heat Alaska Condensada and gata. Bring to a quick boil, stirring continuously.

Mix Alaska Evaporada and cornstarch and blend in the boiling milk. Cook until thick.

Set aside to cool. Toss cooled milk-gata dressing and pinipig into the chilled gulaman.

Chill until ready to serve.

## **HOLIDAY MARSHMALLOW SALAD**

### **Ingredients:**

1 egg yolk  
1/4 cup **Alaska Condensada**  
1/4 cup sugar  
1 tbsp white vinegar  
1 tbsp plain flour  
1/4 pint cream  
1/4 pack small marshmallows  
1/4 can pineapple tidbits

### **Procedure:**

Put egg yolk, milk, sugar, vinegar and flour in a blender and blend over MED-LOW heat stirring constantly until it thickens into a custard. Set aside and let cool. Whip heavy cream with mixer. Pour cooled custard into a bowl. Fold in a little of pineapple juice (and shredded chunks if desired), cream and marshmallows. Chill in the refrigerator for 24 hours before serving.



**Ingredients:**

1 ½ cups crushed ice  
3 tbsp diced ripe mangoes  
1/3 pc banana, sliced  
2 tbsp melon shreds  
2 tbsp pineapple tidbits  
1/4 cup **ALASKA EVAPORADA**  
2 tbsp **ALASKA CONDENSADA**

**Procedure:**

Place ice in a glass or bowl. Top with fresh fruits and swirl **ALASKA EVAPORADA** and **ALASKA CONDENSADA** on top. Serve immediately.

Serves 1.

## **MAIS CON HIELO**

### **Ingredients:**

1/2 can **ALASKA Sweetened Condensed Milk** 300 mL  
1/2 cup **ALASKA Evaporated Filled Milk**  
4 cups ice cubes  
3/4 cup cream style corn  
Sugar to taste  
Cornflakes for topping

### **Procedure:**

Pour ALASKA Sweetened Condensed Milk and ALASKA Evaporated Filled Milk and corn in blender.

Add ice cubes to fill the blender.

Blend until mixture becomes thick and well mixed.

Add more ice if necessary. Add sugar to taste.

Pour in glass. Top with cornflakes.

# MANGO SAGO

## Ingredients:

1 1/2 cups colored sago  
3 cups water  
1/4 cup sugar  
1/4 cup mango juice  
2/3 cup **Alaska Evaporada Evaporated Creamer**  
3 tbsp instant gata  
1/2 cup chopped mangoes

## Procedure:

Bring water to a boil. Add in sago and simmer for 15 minutes.

Add in sugar, juice, Alaska Evaporada and gata. Simmer for another 10 minutes, stirring once in a while to prevent sago and milk from burning. Cook until liquid has almost evaporated.

While still hot, blend in mangoes and scoop about 1/2 cup of the mixture into molds or serving containers and let cool.

Chill before serving.

## MOCHA CHOCO POLVORON

### Ingredients:

180 gms **Alaska Powdered Milk**  
100 gms bread flour  
1 tbsp butter  
1 tbsp instant coffee  
150 gms heavy cream

### Procedure:

In a carajay, toast the bread flour. Add sugar and ALASKA Milk Powder. Set aside.

Melt the butter and add to the bread flour mixture. Mold.

Dip into the chocolate coating. Top with pili nuts.



**Ingredients:**

2/3 cup **Alaska Evaporada Evaporated Creamer**  
1/2 cup finely chopped fresh nangka  
1/4 cup **Alaska Condensada Sweetened Condensed Creamer**  
3 cups **Alaska Powdered Filled Milk**

**Procedure:**

In a pan, boil chopped nangka in Alaska Evaporada for 3 minutes. Set aside to cool.

In another bowl, mix milk-nangka mixture, Alaska Condensada and Alaska Powdered Filled Milk until well blended.

Form into small logs and wrap in paper then in colored cellophane if desired.

## **PINEAPPLE-BUCO DELIGHT**

### **Ingredients:**

1/4 cup **Alaska Condensada**  
2 egg yolks  
1/2 cup buco meat, shredded  
1/4 cup pineapple tidbits  
1/4 cup kaong, boiled until tender  
1/4 cup lychee

### **Procedure:**

Make salad dressing by cooking Alaska Condensada and egg yolk until thick. Stir continuously then let cool. Mix buco, pineapple, kaong, lychee and salad dressing. Chill and serve.

## Puto Maya con Nangka



### Ingredients:

2 cups regular rice  
1 cup malagkit rice  
2 ½ cups water  
3 tbsp coconut powder  
1 can **Alaska Condensada**  
¼ cup chopped fresh nangka  
grated coconut  
1 cup sugar  
1/3 cup toasted sesame seeds, pounded

### Procedure:

Cook rice in water like the usual "sinaing". When almost dry, blend in Alaska Condensada, and nangka and cook over low heat until rice is totally cooked and almost dry. Let cool and form into balls. Roll in grated coconut and serve with sesame-sugar.

To make the sesame-sugar, blend pounded sesame seeds and sugar.

Serves 12



**Ingredients:**

1/4 cup butter  
3 pcs red apples, peeled, cored and diced  
1 tsp cinnamon  
1/4 cup brown sugar

1/4 cup butter  
1/4 tsp cinnamon  
1/8 tsp vanilla

1/4 cup sugar  
1 pack **ALASKA CRÉMA**

2 eggs, lightly beaten  
10 cups diced bread

2 tbsp brown sugar  
1/8 tsp cinnamon  
1/4 cup chopped walnuts

**Crema-Caramel Sauce**

2 tbsp white sugar  
2 tbsp butter  
1 pack of ALASKA CREMA  
3 tbsp sugar

**Procedure:**

Pre-heat oven to 350°F.

Grease a spring form pan with butter and set aside.

Sauté first 4 ingredients in a pan over low heat for 3 minutes. Set aside.

Heat remaining butter, sugar, vanilla, ALASKA CREMA and cinnamon, until smooth. Let cool. Whisk in eggs.

In a bowl, toss bread in cinnamon-cream mixture until well-blended.

Fold in cooked apples and pour into greased pan. Top with mixed brown sugar, cinnamon and nuts. Bake for 45 minutes or until top is golden in color and firm to the touch.

To make the sauce, melt sugar in a dry pan over medium heat until golden in color. Swirl in butter until melted. Add in cream and remaining sugar and cook over low heat until caramel is melted and mixture is thick.



**Ingredients:**

1 cup ube jam  
1 pack instant gulaman  
1/4 cup (300ml) **ALASKA CONDENSADA**  
1 cup water  
1 cup macapuno preserve  
1/3 cup toasted pinipig  
remaining **ALASKA CONDENSADA**  
1 pack **ALASKA CREMA**

**Procedure:**

To make the ube gulaman cubes, place ube jam, **ALASKA CONDENSADA**, gulaman powder and water in a pan. Cook over low heat until gulaman is totally dissolved. Pour in a rectangular mold and let it set. Cut into cubes.

In a bowl, blend **Alaska Condensada** and **Alaska Crema**. Toss in ube gulaman cubes and pinipig. Chill until ready to serve.

Serves 8.



**Ingredients:**

1/3 cup butter or margarine  
1 can **Alaska Condensada Sweetened Condensed Creamer** 300mL  
6 tablespoons all-purpose flour  
2 whole eggs  
2 egg yolks  
1/2 cup chopped nuts

**Procedure:**

Pre-heat oven to 350 °F.

Line a 6"x10" pan with waxed or parchment paper.

In a bowl, beat butter until light and fluffy.

Blend in Alaska Condensada and beat until smooth. Add in eggs and flour and mix just until blended.

Pour into the prepared pan and bake for 10 minutes.

Remove from the oven and sprinkle nuts over the pastry and bake for another 15 minutes or until golden in color.

Let cool completely before slicing.