



INNOVATION GUIDE

# The Natural Sweet Solution

CALIFORNIA RAISINS

**Sweet by Nature**

[calraisins.org](http://calraisins.org)







OATMEAL-RAISIN DONUTS WITH CHAI ICING ▲

THINK YOU KNOW  
CALIFORNIA RAISINS?

# Think again.

What you know about this sun-sweetened superfood only scratches the surface of what it brings to formulations.

Sure, you've seen California Raisins star in breakfast cereals and bagels. But have you given raisins a whirl in a savory snack mix, meat-based filling or steak sauce?

It's time you do. California Raisins aren't just America's most popular dried fruit; they're functional powerhouses that multitask in more ways than you can imagine. We'll help you get that imagination started.

**FIND THE RECIPES IN THIS BOOK AND  
MORE INSPIRATION AT [CALRAISINS.ORG](https://calraisins.org).**

**REDUCE ADDED SUGAR**

**IMPROVE TEXTURE**

**IMPROVE MOUTHFEEL**

**EXTEND SHELF LIFE**

**BOOST COLOR**

**ADD FLAVOR COMPLEXITY**





SWEET-AND-SAVORY RAISIN, CHICKEN AND PORK EMPANADAS ▲

# Form & Function

## A DAY IN THE LIFE OF A CALIFORNIA RAISIN

A California Raisin begins its journey in the vineyards of California's San Joaquin Valley, where family farmers grow seedless grapes under conditions that couldn't be better for making sweet nuggets of California sunshine. From there, state-of-the-art production processes and strict adherence to quality standards ensure that California Raisins are the safest, highest-quality, best-tasting raisins in the world. We wouldn't have it any other way. To learn more about how California Raisins are made, read more at [calraisins.org/about/the-raisin-industry](https://calraisins.org/about/the-raisin-industry).

### PUTTING CALIFORNIA RAISINS TO WORK:

#### REDUCE ADDED SUGAR

You can reduce your product's added sugars and artificial sweeteners when you use this natural source of sweetness. If you are looking for a cleaner label with less added sugars, California Raisins are the answer.

#### FAT SUBSTITUTION

The plump, soft "chew" of California Raisins does wonders for mimicking fat's richness. And because raisins aren't packed with sugar crystals, their texture is smooth and creamy. Put raisins to work in low-fat baked goods, cookies and cakes.

#### BINDING

The natural sugars in California Raisin juice concentrate, paste and whole, chopped raisins help bind wet and dry ingredients in everything from bars and breakfast cereals to cookies and snack clusters. Try raisin juice concentrate instead of sugar syrup to adhere seasoning blends to nut mixes.

#### NATURAL PRESERVATIVE

California Raisins contain naturally occurring organic acids like tartaric, propionic and glutamic acids. Not only do these enhance flavors, they also inhibit mold growth and act as natural preservatives.

#### VISCOSITY

California Raisin paste loves water. When mixed into formulations with ample free moisture, its high water-binding capacity clings to moisture and creates a smooth, viscous texture that thickens everything from sauces to smoothies. No need for gums or modified starches.

#### MANAGE MOISTURE

Thanks to their intact skins and fructose and glucose content, California Raisins have a low water activity. The upshot: They're the perfect fit in low-moisture snacks, cereals, bars and confections.

#### TEXTURE ENHANCEMENT

Because California Raisins and raisin ingredients hold water and build natural viscosity, they help maintain a soft, appealing texture in baked goods throughout their shelf life without the need for texturizers or preservatives.

#### FLAVOR STABILITY

California Raisins' sweet, fruity flavor develops in the sun and stays stable for more than a year when stored properly. It stands up to processing conditions and ingredient interactions in applications, too. So no surprises: You'll always get the great taste of California Raisins.

#### FLAVOR ENHANCEMENT

California Raisins contain 2.2% tartaric acid—a natural flavor enhancer. They're also packed with Maillard reaction precursors, so when roasted, baked or processed at high temperatures, they make everything taste richer.

#### FLAVOR COMPATIBILITY

California Raisins play well with other flavors. Whether accompanying sweet notes like vanilla, cinnamon and citrus or meaty, spicy and savory profiles, they provide an excellent—and familiar—flavor background to products in every section of the supermarket.

#### SKIN INTEGRITY

No one ever called California Raisins "thin-skinned"! In fact, their skins are strong enough to withstand mixing and other processes without damage, so they maintain their shape and integrity during manufacturing, building volume in the finished product.

#### CROP CONSISTENCY

You always know what you're getting with California Raisins and raisin products because our family farmers harvest and process their grapes carefully and with the most advanced equipment. That translates into consistent color, texture, flavor and goodness.

THE BLUE-SKY CONCEPTS, FORMULATIONS AND INSPIRATION ON THE FOLLOWING PAGES WILL GET YOU THINKING DIFFERENTLY ABOUT RAISINS.



# Snacks.

## A NATURAL SWEET

Job number-one in food formulation is cutting added sugar—yet consumers still crave sweetness. What they don’t crave are ingredient statements muddled up with “chemical-sounding” artificial and alternative sweeteners. So consider California Raisins. Raisins are a 100% natural way to give formulations the sweetness consumers want but without added sugars. That’s because raisins are sweetened by the sun—no added sugars, flavors or additives needed.

### **RAISIN-CARAMEL POPCORN CLUSTERS WITH PEPITAS** ▶

These crowd-pleasing clusters of sweet-and-salty caramel corn are deadly delicious and made with whole-food ingredients. They feature California natural seedless raisins in all their forms, from whole raisins to raisin paste and raisin juice concentrate. Snackers are guaranteed a raisin in every bite, along with almonds and crispy pepitas.

#### **THE CALIFORNIA RAISIN ADVANTAGE:**

- Natural seedless raisins and paste lend natural sweetness and allow for added sugar substitutions.
- Natural seedless raisins also add a nice chew to the texture.
- Raisin paste and raisin juice concentrate create a rich mahogany color.



### ◀ **SWEET-AND-SAVORY RAISIN CLUSTERS WITH WILD RICE, ALMONDS, SMOKED PAPRIKA AND ROSEMARY**

Bundles of sweet-salty crunchiness pay homage to classic trail mix with their ample inclusion of California natural seedless raisins. Meanwhile, their combo of almonds, sunflower seeds, wild rice and puffed quinoa puts a contemporary—and nutritious—twist on the classic formula. Rosemary and smoked paprika add a sophisticated note.

#### **THE CALIFORNIA RAISIN ADVANTAGE:**

- Natural seedless raisins add chew and sweetness.
- Raisin juice concentrate balances the sweetness of maple syrup and binds the mix.
- Whole raisins bring a wholesome element of real fruit with no added sugar.



### ◀ **RAISIN AND CRISPY GARBANZO BEAN SNACK MIX WITH COCONUT FLAKES AND CURRY**

The bright color and natural sweetness of California golden raisins and raisin juice concentrate are the stars in this ensemble of curry-kissed crispy garbanzos, cashews and toasted coconut.

Golden raisins add a welcomed textural contrast. This is irresistible as a snack, but it’s just as tasty tossed on a salad, too.

#### **THE CALIFORNIA RAISIN ADVANTAGE:**

- Golden raisins’ mildly sweet flavor accommodates a variety of profile choices.
- Raisin juice concentrate binds the seasoning to the snack mix and adds sweetness.
- Raisins could fit a number of pulse-based snacks: peas, lentils, black beans and more.





# Confectionery.

## WHAT'S A CONFECTIONERY RAISIN?

It's the same delectable California Raisin you're familiar with, but with features like oil coatings, special shapes and specific sizes developed to suit the needs of panners and candymakers.

How do you declare the oil coatings used on confectionery raisins in a finished product's ingredient statement? You don't—they're considered processing aids and needn't appear on the ingredients list. Processors can apply as much as 0.25% oil as a raisin coating for confectionery applications.

**VISIT [CALRAISINS.ORG/HOW-TO-SOURCE](https://calraisins.org/how-to-source) TO FIND A RAISIN PACKER WHO CAN MEET YOUR CONFECTIONERY SPECS.**

## ▲ ULTIMATE RAISIN BARK

These chocolate barks are the perfect yin-yang confections for featuring California Raisins. The dark chocolate option matches 70%-cocoa chocolate with almonds, pistachios and natural seedless raisins, while the white chocolate version delivers sweetness and spice courtesy of golden raisins, coconut and ginger. A "superseed" blend of hemp and chia seeds makes both barks indulgent and on-trend.

## THE CALIFORNIA RAISIN ADVANTAGE:

- Raisins add a sophisticated twist to the trending bark category.
- Raisins lend a softer texture than is typical of most barks.
- The raisins' color contrast and visual appeal stands out on shelves.

# Beverage.

## CINNAMON-RAISIN OATMILK SMOOTHIE ▶

Raisins and cinnamon make for a powerhouse pairing in everything from bagels to breakfast cereals. Now they add their magic to the smoothie category in this thick and creamy blend of nutritious oatmilk, ripe bananas, almonds, cinnamon and a hint of salt. We've used natural seedless raisins here, because they pair perfectly with the oat and cinnamon flavors.

## THE CALIFORNIA RAISIN ADVANTAGE:

- Natural seedless raisins complement the cinnamon, almond and banana flavors.
- Blended into the smoothie mix, the raisins enhance its texture.
- Raisins add natural sweetness without added sugars.

**VISIT [CALRAISINS.ORG](https://calraisins.org) FOR THE LATEST NUTRITION RESEARCH AND TECHNICAL DOCUMENTATION.**





# Bakery.

## UNCONDITIONALLY GREAT

You can use raisins straight out of the case, but savvy bakers know to condition them first. How do you condition a raisin? The process involves rehydrating the raisins to the right moisture level and is particularly important when using raisins in breads, as unconditioned raisins can draw moisture from the dough.

**TO LEARN THE FINER POINTS OF CONDITIONING RAISINS, VISIT [CALRAISINS.ORG/PROFESSIONALS/BAKING](https://calraisins.org/professionals/baking).**



### ◀ RUM-RAISIN BLONDIE BITES ▶

While two-bite brownies are all the rage, these California blondies raise eyebrows not only with their golden color, but with their grown-up rum-raisin flavor. Whole raisins and raisin paste carry the profile, providing a perfect pairing for the rum, and add their sweetness and creamy texture, to boot. So rich they don't even need any icing, these blondies will make it hard to stop at two bites.

#### THE CALIFORNIA RAISIN ADVANTAGE:

- Raisin paste is hygroscopic, binding moisture and improving the blondies' texture.
- Raisins and raisin paste add natural sweetness with a complex flavor that complements the rum.
- Raisin paste can be used in baked goods as a fat substitute with very little change in crumb or texture. This can result in indulgent treats with less fat and refined sugar.

### OATMEAL-RAISIN DONUTS ▶

Donuts are dessert darlings, and these over-the-top oatmeal-raisin numbers hit the spot. Warmly spiced, mildly sweet cake-style donuts get a touch of whole-grain oats and California Raisins, plus a silky glaze flavored with either spiced chai or white chocolate. And as the crowning touch, a fresh raisin crumble on top is as attractive to admire as it is impossible not to nosh on.

#### THE CALIFORNIA RAISIN ADVANTAGE:

- Raisins bring the "fun factor" to the donuts' understated, natural sweetness.
- The tannins in the raisins beautifully balance the indulgent creamy, sweet glazes.



### ◀ SALTED RAISIN-PECAN TARTLETS ▶

A blend of raisin paste and raisin juice concentrate delivers function and flavor in this upmarket spin on a pie-shop classic- raisins provide enough sweetness to substitute for corn syrup. The butter-soaked raisins in every bite are unforgettable.

#### THE CALIFORNIA RAISIN ADVANTAGE:

- Raisin paste and raisin juice concentrate substitute for corn syrup while developing a workable consistency.
- Whole natural seedless raisins lend a silky texture that complements the pecans' crunch.
- Raisin juice concentrate caramelizes without burning, adding rich Maillard reaction aromas and flavors.





# Prepared Foods.

**CALIFORNIA RAISINS DON'T JUST ADD SWEETNESS,** they add depth of flavor and complexity to complement a vast array of prepared foods. Both sweet and savory categories benefit from the nuanced and versatile notes of raisins!

**SWEET-AND-SAVORY RAISIN, CHICKEN AND PORK EMPANADAS ►**

Empanadas never go out of style, and the pork-and-chicken filling in this version gets layers of updated flavor from California Raisin paste and natural seedless raisins. The raisin ingredients are compatible with a number of fillings. Try raviolis, dumplings or potstickers as well.

**THE CALIFORNIA RAISIN ADVANTAGE:**

- Raisin paste's sugars bind the filling's free water, managing moisture and preventing syneresis.
- Raisin paste and whole raisins add a mildly sweet balance to the filling without overpowering it.
- Raisin paste is an economical filling addition, extending the meat without compromising texture or stability.



**◄ ANCHO-RAISIN CHICKEN WINGS**

Chicken wings get the mole treatment in this sticky, finger-licking take on a fan favorite. California Raisin paste in the umami-forward ancho-barbecue sauce and raisin juice concentrate in the wings' 24-hour saltwater brine makes the concept especially crave-worthy. Round the experience out with a garnish of toasty sesame seeds. The heat level here is a 4 out of 10, but feel free to dial it higher.

**THE CALIFORNIA RAISIN ADVANTAGE:**

- Raisin paste drives the texture in this barbecue sauce, which has the cling to stick to wings.
- Flavor from the raisin paste echoes the ancho chiles.
- Raisin juice concentrate adds natural sugars to the brine but doesn't burn during prep.



**◄ CALIFORNIA SALAD KIT WITH RAISIN VINAIGRETTE**

Tender field greens lay the groundwork for a California-inspired medley of sundried tomatoes, toasted pistachios, shredded carrots, Brussels sprouts, sunflower seeds, Parmesan cheese and olive-oil focaccia croutons. But the real hero here are the California golden and natural seedless raisins sprinkled on top. Raisin paste also features in the vinaigrette, adding texture and a sweet finish.

Try Raisin Vinaigrette with these other Salad Kit combinations:

- SONOMA: Raisins, smoked almonds and crispy quinoa
- MANDARIN: Raisins, crispy wontons and puffed rice
- HAWAIIAN: Golden raisins, toasted coconut flakes and crushed macadamia nuts
- CARNIVAL: Golden raisins, mustard pretzel bits and sunflower seeds

**THE CALIFORNIA RAISIN ADVANTAGE:**

- Shelf life and structural integrity make raisins sturdy and easy to use in salad kits.
- Raisin paste adds texture and sweetness to balance the tangy vinaigrette.
- Raisins' versatile flavor "plays well" across salad builds and dressing options.



# Perfect Form

Whether you're looking for flavor, function or both, California Raisin processors have developed the perfect raisin products to strengthen formulations and make finished products stand out on crowded shelves.

**LEARN MORE ABOUT CALIFORNIA RAISIN PRODUCTS AND TECHNICAL SPECIFICATIONS IN THE CALIFORNIA RAISINS TECHNICAL BROCHURE: [CALRAISINS.ORG/PROFESSIONALS/FOODPROCESSING/RAISIN-TECHNICAL-BROCHURE/](http://CALRAISINS.ORG/PROFESSIONALS/FOODPROCESSING/RAISIN-TECHNICAL-BROCHURE/)**



## NATURAL SEEDLESS RAISINS

**CALIFORNIA RAISINS BEGIN WITH 100% NATURAL GRAPES, HARVESTED BY FAMILY FARMERS.**

Dried to a moisture content of 13%-18%, they're a natural fit in bars and breakfast cereals; in bakery, their hygroscopicity improves texture and extends shelf life. Raisins are available in a variety of sizes, from "smalls" for baking to medium-size "selects" and "jumbos" for trail mix. And because California Raisins are sturdy enough to withstand most processes, they maintain integrity in finished applications. Best of all, what you see is what you get—California Raisins appear on ingredient statements as just that: "raisins."

## RAISIN PASTE

**CALIFORNIA RAISIN PASTE OFFERS ALL THE GOODNESS OF 100% CALIFORNIA RAISINS—BECAUSE IT IS 100% CALIFORNIA RAISINS.**

This exciting new form opens up entirely new functional and innovation opportunities. Made by extruding raisins through a fine-mesh screen and heating the paste for ease of use, raisin paste is one more tool for adding raisins' natural sweetness, color and flavor to formulations without added sugars. Its texture can range from fine and smooth to coarse, lending versatility in multiple applications. And its functional roles can include managing moisture and texture in baked goods, adding color and sweetness to sauces, acting as a humectant in bars and inhibiting mold and lending clean sweetness across applications.

## RAISIN JUICE CONCENTRATE

**CALIFORNIA RAISIN JUICE CONCENTRATE IS THE LIQUID CONCENTRATE OF CALIFORNIA RAISINS.**

It may be the handiest ingredient you don't yet know about. To make raisin juice concentrate, processors use a gentle, water-based method to extract the juice from California Raisins; evaporation yields a concentrate with at least 70% natural soluble fruit solids that's naturally sweet and redolent of raisins. Raisin juice concentrate extends shelf life and acts as a natural preservative in bakery, adds flavor and body to confectionery fillings, controls breakage in cookies, binds ingredients in cereal bars, serves as a syrup in ice cream and lends color to chocolate milk. It's the stealth ingredient your benchtop can't be without.

## GOLDEN RAISINS

**WHAT MAKES GOLDEN RAISINS GOLDEN?**

Like natural seedless raisins, goldens begin as seedless grapes; the difference comes in how they're dried and treated. While natural seedless dry under the sun for several weeks—during which time the Maillard reaction gives them their "tan"—golden raisins are dried mechanically to keep their color golden.



Yields 24 93g servings

Raisin-Caramel Popcorn Clusters with Pepitas

<div><div>248 g</div><div>POPCORN KERNELS</div></div> <div><div>456 g</div><div>UNSALTED BUTTER</div></div> <div><div>364 g</div><div>COCONUT SUGAR</div></div> <div><div>212 g</div><div>CALIFORNIA RAISIN JUICE CONCENTRATE</div></div> <div><div>136 g</div><div>CALIFORNIA RAISIN PASTE</div></div> <div><div>16 g</div><div>SEA SALT</div></div> <div><div>4 g</div><div>BAKING SODA</div></div> <div><div>6 g</div><div>VANILLA EXTRACT</div></div> <div><div>200 g</div><div>PEPITAS, ROASTED</div></div> <div><div>200 g</div><div>ALMONDS, SLICED</div></div> <div><div>400 g</div><div>CALIFORNIA RAISINS</div></div>	<div>Heat oven to 250°F.</div> <div><div>1.</div><div>Pop the popcorn kernels and set aside in large stainless steel bowl.</div></div> <div><div>2.</div><div>In saucepan, bring the butter, sugar, California Raisin juice concentrate, California Raisin paste and salt to a boil.</div></div> <div><div>3.</div><div>Let boil while whisking approx 2-3 minutes. Take off heat and whisk in baking soda and vanilla extract.</div></div> <div><div>4.</div><div>Whisk to combine and quickly pour over popcorn. Add pepitas and almonds. Stir to combine.</div></div> <div><div>5.</div><div>Pour onto prepared sheet pan. Bake at 250°F for 10 minutes, stir. Then bake for another 20 minutes.</div></div> <div><div>6.</div><div>Stir in California Raisins, and bake for another 15 minutes.</div></div> <div><div>7.</div><div>Form into clusters while warm and pliable. Let cool completely.</div></div>
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Yields 24 50g servings

Sweet-and-Savory Raisin Clusters with Wild Rice, Almonds, Smoked Paprika and Rosemary

<div><div>120 g</div><div>CALIFORNIA RAISIN JUICE CONCENTRATE</div></div> <div><div>72 g</div><div>LIGHT BROWN SUGAR</div></div> <div><div>48 g</div><div>MAPLE SYRUP</div></div> <div><div>120 g</div><div>CRISPY WILD RICE</div></div> <div><div>360 g</div><div>ROASTED ALMONDS</div></div> <div><div>144 g</div><div>CALIFORNIA RAISINS</div></div> <div><div>240 g</div><div>ROASTED SUNFLOWER SEEDS</div></div> <div><div>120 g</div><div>QUINOA CRISPIES</div></div> <div><div>9 g</div><div>SMOKED PAPRIKA</div></div> <div><div>2.40 g</div><div>CAYENNE</div></div> <div><div>1.80 g</div><div>ROSEMARY, FRESH</div></div> <div><div>18 g</div><div>FINE SEA SALT</div></div>	<div><div>1.</div><div>In a heavy-bottomed saucepan, heat California Raisin juice concentrate, brown sugar and maple syrup on low until sugar has dissolved and it begins to froth.</div></div> <div><div>2.</div><div>Pour over crispy rice, almonds, California Raisins, sunflower seeds, quinoa crisps, spices, rosemary and salt in a large bowl.</div></div> <div><div>3.</div><div>Incorporate well and spread out on a sheetpan lined with a silpat to cool.</div></div> <div><div>4.</div><div>Once it is cool enough to touch, form little clusters approx 1/2-1 tbsp big or 50g bite-sized clusters.</div></div> <div><div>5.</div><div>Leave to set at room temp until no longer tacky.</div></div>
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Yields 24 50g servings

Raisin and Crispy Garbanzo Bean Snack Mix with Coconut Flakes and Curry

<div><div>120 g</div><div>COCONUT OIL</div></div> <div><div>96 g</div><div>CALIFORNIA RAISIN JUICE CONCENTRATE</div></div> <div><div>43 g</div><div>LIGHT BROWN SUGAR</div></div> <div><div>24 g</div><div>CURRY POWDER</div></div> <div><div>10 g</div><div>FINE SEA SALT</div></div> <div><div>288 g</div><div>ROASTED CASHEWS</div></div> <div><div>384 g</div><div>CRISPY GARBANZOS, SEA SALT</div></div> <div><div>360 g</div><div>CALIFORNIA GOLDEN RAISINS</div></div> <div><div>192 g</div><div>COCONUT FLAKES, UNSWEETENED</div></div>	<div>Heat oven to 350°F.</div> <div><div>1.</div><div>Mix together coconut oil, California Raisin juice concentrate, brown sugar, curry powder and salt.</div></div> <div><div>2.</div><div>Mix in cashews and garbanzos, toss well to coat.</div></div> <div><div>3.</div><div>Roast at 350°F for 5 minutes, add in California Raisins.</div></div> <div><div>4.</div><div>Roast for another 2 minutes, add in coconut flakes.</div></div> <div><div>5.</div><div>Roast for 1 minute and then let cool.</div></div>
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Yields 24 12 oz. servings

Cinnamon-Raisin Oatmilk Smoothie

<div><div>5.45 kg</div><div>OATMILK</div></div> <div><div>1.02 kg</div><div>BANANA, VERY RIPE</div></div> <div><div>2.21 kg</div><div>CALIFORNIA RAISINS</div></div> <div><div>510 g</div><div>ALMONDS, TOASTED</div></div> <div><div>7 g</div><div>CINNAMON, GROUND</div></div> <div><div>6 g</div><div>KOSHER SALT</div></div>	<div><div>1.</div><div>Gather and scale all ingredients.</div></div> <div><div>2.</div><div>Place all ingredients in blender, blend at low for 20 seconds, increase speed to high and let blend for another 30-45 seconds.</div></div> <div><div>3.</div><div>Pour smoothie into glass and garnish with a little cinnamon, California Raisins and chopped almonds.</div></div>
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Yields 24 35g servings

Ultimate Dark Chocolate Raisin Bark & Ultimate White Chocolate Raisin Bark

<div><div>BITTERSWEET CHOCOLATE RAISIN</div><div><div>600 g</div><div>CHOCOLATE COUVERTURE, BITTERSWEET</div></div><div><div>48 g</div><div>CALIFORNIA RAISINS</div></div><div><div>86.40 g</div><div>ALMONDS, TOASTED SLIVERED</div></div><div><div>75.60 g</div><div>PISTACHIO, MEAT, CHOPPED</div></div><div><div>37.80 g</div><div>SUNFLOWER KERNELS, TOASTED</div></div><div><div>24 g</div><div>CHIA SEEDS</div></div><div><div>24 g</div><div>HEMP HEARTS</div></div></div>	<div><div>WHITE CHOCOLATE GOLDEN RAISIN</div><div><div>660 g</div><div>WHITE CHOCOLATE</div></div><div><div>114 g</div><div>CALIFORNIA GOLDEN RAISINS</div></div><div><div>102 g</div><div>GINGER, CANDIED, CHOPPED</div></div><div><div>43.20 g</div><div>COCONUT, TOASTED, STRIPS, BROKEN PIECES</div></div><div><div>27 g</div><div>CHIA SEEDS</div></div><div><div>27 g</div><div>HEMP HEARTS</div></div></div>
<div><div>1.</div><div>Chop chocolate and melt half in double boiler. Once melted, slowly temper the chocolate by adding the rest little by little. Melt until glossy.</div></div> <div><div>2.</div><div>Spread chocolate in 1/8” thickness on silpat and distribute the rest of the ingredients evenly. Press to adhere.</div></div> <div><div>3.</div><div>Cool at ambient and cut random portions with a hot and dry sharp knife. Store at ambient, covered airtight.</div></div>	

Yields 24 16g servings

Rum-Raisin Blondie Bites

<div><div>102 g</div><div>ALL-PURPOSE FLOUR</div></div> <div><div>74.80 g</div><div>UNSALTED BUTTER</div></div> <div><div>54.40 g</div><div>CALIFORNIA RAISIN PASTE</div></div> <div><div>81.60 g</div><div>BROWN SUGAR</div></div> <div><div>38.76 g</div><div>EGG</div></div> <div><div>.125 tsp</div><div>SALT</div></div> <div><div>20.40 g</div><div>RUM</div></div> <div><div>.125 tsp</div><div>BAKING SODA</div></div> <div><div>.25 tsp</div><div>BAKING POWDER</div></div> <div><div>13 g</div><div>VANILLA EXTRACT</div></div> <div><div>50 g</div><div>CALIFORNIA RAISINS</div></div>	<div>Heat oven to 325°F.</div> <div><div>1.</div><div>Melt butter, California Raisin paste, and brown sugar in a saucepan over low heat until sugar is dissolved and butter is melted.</div></div> <div><div>2.</div><div>Whisk flour, baking powder, salt and soda in a bowl and set aside.</div></div> <div><div>3.</div><div>Temper egg into sugar mixture. Slowly add warm butter and sugar mixture into egg, whisking quickly.</div></div> <div><div>4.</div><div>Whisk flour mixture into the wet batter. Stir in vanilla, rum and California Raisins.</div></div> <div><div>5.</div><div>Spray a small muffin tin with nonstick spray. Scoop 16 grams of batter. Bake for 10 minutes.</div></div>
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Yields 24 1-donut servings

Oatmeal-Raisin Donuts

<div><div>85.50 g</div><div>UNSALTED BUTTER</div></div> <div><div>75 g</div><div>VEGETABLE OIL</div></div> <div><div>148.50 g</div><div>SUGAR</div></div> <div><div>106.50 g</div><div>BROWN SUGAR</div></div> <div><div>150 g</div><div>EGGS, LARGE</div></div> <div><div>9 g</div><div>BAKING POWDER</div></div> <div><div>3 g</div><div>BAKING SODA</div></div> <div><div>7 g</div><div>CINNAMON</div></div> <div><div>7 g</div><div>FINE SEA SALT</div></div> <div><div>423 g</div><div>ALL-PURPOSE FLOUR</div></div> <div><div>94.50 g</div><div>WHOLE ROLLED OATS</div></div> <div><div>340.50 g</div><div>WHOLE MILK</div></div> <div><div>396 g</div><div>CALIFORNIA RAISINS, DIVIDED</div></div> <div><div>132 g</div><div>CALIFORNIA GOLDEN RAISINS</div></div>	<div>Heat oven to 400°F.</div> <div><div>1.</div><div>Spray donut molds with pan spray, if needed.</div></div> <div><div>2.</div><div>Cream together butter, oil, sugar, brown sugar, and eggs.</div></div> <div><div>3.</div><div>In a separate bowl, combine baking powder, baking soda, cinnamon, salt, flour and rolled oats.</div></div> <div><div>4.</div><div>Alternate adding dry flour mix and milk into the wet batter until fully incorporated.</div></div> <div><div>5.</div><div>Stir in 265 grams of California Raisins into the batter.</div></div> <div><div>6.</div><div>Fill 24 donut molds with the batter to the rim.</div></div> <div><div>7.</div><div>Bake in the oven for 12-15 minutes or until donuts are golden and set.</div></div> <div><div>8.</div><div>Prepare glazes. For the white chocolate, melt the white chocolate on a double boiler until totally melted. For the chai, whisk all ingredients together or whisk in a stand mixer. Incorporate milk as needed for a loose glaze.</div></div> <div><div>9.</div><div>Chop the remaining California Raisins, both types, and reserve for the topping. Dunk the tops of 12 donuts in chai glaze and the tops of 12 donuts in white chocolate glaze.</div></div> <div><div>10.</div><div>Sprinkle the chopped California Raisins on top for garnish.</div></div>
<div><div>GLAZES</div><div><div>412 g</div><div>POWDERED SUGAR</div></div><div><div>200 g</div><div>UNSALTED BUTTER, ROOM TEMP.</div></div><div><div>140 g</div><div>CHAI SYRUP CONCENTRATE</div></div><div><div>936 g</div><div>WHITE CHOCOLATE</div></div></div>	



Yields 24 2 in. rounds

Salted Raisin-Pecan Tartlets

PIE CRUST

- 600 g ALL-PURPOSE FLOUR
- 36 g CANE SUGAR
- 12 g SEA SALT
- 460 g BUTTER, CHILLED AND DICED INTO 1/4" CUBES
- 220 g ICE WATER

Heat oven to 400°F.

- Combine the flour, sugar and salt in a large mixing bowl or a food processor. Whisk or pulse briefly until combined.
- Sprinkle butter evenly over the mixture, it's recommended to use a food processor to cut in the butter. Pulse the mix 5-7 times, until the butter is the size of peas.
- Move mixture to bowl, sprinkle with ice water, and use spatula to just incorporate the water, until clumps form in the dough.
- Turn out onto plastic wrap, and form into ball in your hands—like you are making a snowball, the dough should be loose and “raggy.”
- Press into 3/4” disk, and wrap in plastic wrap.
- Refrigerate for at least one hour, or up to 3 days, until ready to use.
- Roll out pie dough until smooth and 1/8” thick, and using a 3-3.5” ring mold, punch out pie crusts.
- Press crust circle into the cupcake pan, making sure to smooth tops and edges, and make crust walls consistent.
- Line each pie crust with parchment paper and fill with beans or pie weights. Bake in oven for 15 minutes. Remove parchment paper and beans/weights, leave pan on counter to slightly cool.

FILLING

- 210 g CALIFORNIA RAISIN JUICE CONCENTRATE
- 210 g CALIFORNIA RAISIN PASTE
- 170 g CANE SUGAR
- 10 g VANILLA EXTRACT
- 360 g MAPLE SYRUP
- 218 g EGGS
- 84 g BUTTER
- 192 g PECANS, LIGHTLY CHOPPED
- 160 g CALIFORNIA RAISINS
- 160 g CALIFORNIA GOLDEN RAISINS
- 6 g SEA SALT

Decrease oven temp to 350°F.

- Bloom California Raisins by soaking them in hot water for 3 minutes. Drain and set aside.
- Combine California Raisin paste and California Raisin juice concentrate in food processor, adding small amounts of paste at a time, until fully incorporated.
- Whisk together California Raisin mix, sugar, vanilla, maple syrup and eggs until smooth.
- Gently melt butter on stove, until just bubbling. Whisk into filling mixture slowly, then add chopped pecans and bloomed California Raisins. Mix until incorporated.
- Add 45g of mixture to each crust, or until crust is filled to 1/4” or so from the rim of crust.
- Decorate top of tarts with pecan halves and California Raisins.
- Bake for 40-50 minutes, or until just golden brown on top. After 20 minutes or so, you can tent the pies with foil if they are browning too fast.
- Remove from oven, and place individual tarts on wire rack. The tarts will have a small dome, but will flatten once they cool.
- Finish with Maldon sea salt. Serve with whipped cream or ice cream, studded with California Raisins, both types.

Yields 24 6 pc. servings

Ancho-Raisin Chicken Wings

BRINE

- 10.9 kg CHICKEN WINGS
- 22.7 kg WATER
- 1 kg SALT
- 346.8 g CALIFORNIA RAISIN JUICE CONCENTRATE
- 40 g CRUSHED RED CHILE FLAKES

SAUCE

- 150 g ANCHO CHILES
- 2.84 kg WATER
- 252.90 g VEGETABLE OIL
- 86.70 g ONION, WHITE
- 1.41 kg KETCHUP
- 684 g APPLE CIDER VINEGAR
- 390 g CALIFORNIA RAISIN PASTE
- 150 g BROWN SUGAR
- 120 g WORCESTERSHIRE SAUCE
- 18 g CUMIN
- 1.50 g SALT, KOSHER
- 1.50 g BLACK PEPPER
- 144 g GARLIC
- 720 g CHICKEN STOCK

- For brine, place water in a food safe container.
- Add the California Raisin juice concentrate, salt and crushed red chili flakes.
- Using the whisk, whisk until the salt has dissolved, about 1 minute.
- Place chicken wings in brine liquid and cover. Hold cold and let brine for 24 hours.
- For sauce: Place cleaned ancho chiles in saucepot, cover with water, by about 1/2”.
- Bring to a simmer over medium heat, turn off heat and let anchos sit in the water for about 30-40 minutes, till soft.
- Drain anchos into colander.
- Clean saucepot and return to a burner, turn on heat to a medium-high flame. Add vegetable oil, once the oil is hot, add onions.
- Cook onions for about 5 minutes over medium heat, add garlic and cook for another minute, stir often so garlic doesn't burn.
- Add anchos and remaining ingredients to the onions and garlic, bring to a simmer over medium heat, once simmering, lower heat to low.
- Let the sauce cook for about 20 minutes over a very low heat, stirring occasionally.
- Remove sauce from heat, place sauce in the blender, might have to do in two batches.
- Turn blender on medium-high speed, might have to pulse to get it going. Let it blend until smooth. Pour into a clean container, repeat with any remaining sauce. Place in an ice bath to cool quickly.
- Place desired amount of wings in colander to drain.
- Once wings are drained, place wings in a fryer basket and fry in a preheated 375°F fryer.
- Fry wings for 9-12 minutes or until internal temperature reaches 165°F.
- Place crispy wings in the bowl and toss with sauce.
- Hold hot before service. Garnish with sesame seeds.

Yields 24 4 oz. servings

California Salad Kit with Raisin Vinaigrette

SALAD

- 360 g CALIFORNIA GOLDEN RAISINS
- 360 g CALIFORNIA RAISINS
- 88 g SHREDDED CARROTS
- 240 g PARMESAN CHEESE SHAVINGS
- 120 g TOASTED, SALTED PISTACHIOS
- 480 g SUNDRIED TOMATOES
- 480 g BRUSSELS SPROUTS
- 120 g OLIVE-OIL FOCACCIA CROUTONS
- 85 g TOASTED SUNFLOWER SEEDS
- 2 g SALT
- 1 g BLACK PEPPER
- 340 g SPRING MIX GREENS

VINAIGRETTE

- 60 g LEMON JUICE
- 600 g OLIVE OIL
- 150 g WHITE BALSAMIC VINEGAR
- 240 g CALIFORNIA RAISIN PASTE
- 12 g ROASTED GARLIC, CHOPPED
- 12 g OLD-STYLE MUSTARD
- 3 g SALT
- 0.48 g BLACK PEPPER

- For the vinaigrette: Combine all ingredients except for the olive oil and blend until fully incorporated.
- With the blender on, pour the olive oil slowly until emulsified.
- For the salad: Mix all the components and ingredients in a bowl, season with salt and pepper. Pour vinaigrette when ready to serve.

Yields 24 2-piece servings

Sweet-and-Savory Raisin, Chicken and Pork Empanadas

- 706 g GROUND PORK
- 706 g GROUND CHICKEN
- 360 g CALIFORNIA RAISIN PASTE
- 40 g CALIFORNIA RAISIN JUICE CONCENTRATE
- 14 g TAJÍN SEASONING
- 10 g VIETNAMESE FIVE SPICE, GROUND
- 44 g FRIED GARLIC
- 26 g FRIED ONION
- 40 g SESAME OIL
- 120 g TAMARI
- 100 g GARLIC, FRESH
- 100 g GREEN ONIONS, FRESH
- 100 g CALIFORNIA RAISINS
- 20 g CILANTRO, FRESH
- 10 g EGG WASH
- 48 each EMPANADA SKINS

- Mix all ingredients in a bowl, except empanada skins, and reserve in the cooler for 3 hours.
- After mixture has been resting in the cooler, check the seasoning by cooking a small portion of the filling and tasting it. Adjust seasoning as needed.
- For the stuffing process, lay all the skins on the prep table and spoon 3 grams of filling in the center. Brush water on the edges of the skin and fold by hand or use a wonton maker.
- Brush the empanada with an egg wash (mix 1 fresh egg and 1 g water) and bake for 25 minutes at 375°F.





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