

Cajeta

a
GMS

Banner



Why Goat Milk Cajeta?

We are big believers in natural and healthy living. While we make no claims that Cajeta is healthy, we do claim that it is a much better alternative for those special occasions when we like to splurge!

"That's more than plain yummy!! So creamy and had a great taste. Thank you!"

-Sue Hartzell



Goat milk Cajeta is a semi-sweet and smooth caramel sauce. It is made over a long period of time by boiling down and caramelizing the natural sugars found in milk. While it is possible to make Cajeta with no additional sugar, it isn't very sweet, and a gallon of milk boils down to nearly nothing.

Traditional caramel sauces are typically made with the addition of butter and corn syrup. This makes them much faster to cook and produces a milder but more sugary flavor.

Simplicity is Best!

Our plain goat milk Cajeta is made with fresh goat milk, pure cane sugar, and vanilla extract. It's simple and delicious!

For additional flavors, we use real ingredients like cocoa, sea salt, almond extract, cinnamon and espresso.

Goat milk Cajeta in its final stages of boiling down.





Cajeta Pecan Cheesecake



In a skillet over medium heat melt 2 tbsp butter, add 2 tsp salt, and 1/2 cup pecans stir for 5 minutes. until pecans are toasty. Increase heat to high and add 1/2 cup cajeta to skillet. stir until cajeta comes to a boil. Turn the heat off and continue to stir until the cajeta stops boiling let cool slightly and serve over the cheesecake of your choice.

Baking Cajeta

Adding a layer of Cajeta to most baked goods can take your recipe to the next level!

Most of the time you are able to add Cajeta to bars, doughs, and batters with almost no difference in the baking process but a fantastic difference in the product!

Baking cajata on top of your bars will end up with a crispier cajeta while baking it in the centre will result in just adding flavor.



Creamy spiced Apple and Cajeta Crepes

- 2 large apples diced
 - 1 Tbsp brown sugar
 - 1 Tbsp Butter
 - 1 tsp cinnamon
 - 4 oz cream cheese
 - 2-4 Tbsp cajeta
 - 1/2 tsp vanilla
 - 3 Tbsp powdered sugar
- Saute apples in butter, cinnamon, and brown sugar.
 - Mix cream cheese, cajeta, vanilla, and powdered sugar in a large bowl until smooth.
 - Make crepes according to your favorite recipe.
 - Layer crepes, cream cheese mixture, and apple mix to your heart's content.
 - Finish off with a drizzle of cinnamon cajeta and enjoy!



Flavoring Cajeta

Cajeta is very versatile and is remarkably easy to flavor and pairs well with many different flavors. The easiest forms of flavor to add are pure extract or spices. Things like almond extract can be added to make an amaretto cajeta. Or you can add cinnamon, nutmeg, and clove, to make a fall-themed, spiced cajeta. To add a flavor simply pour the desired amount of cajeta into a small pot. If possible, use enough to cover the entire bottom of the pot. Bring the cajeta to a simmer and add your flavor.

- Adding powder: mix thoroughly, turn off the heat, and continue to stir until no longer at a simmer.
- Adding strong liquids such as an extract: continue simmering for about 8 minutes depending on how much extract was used. Turn off the heat, and continue to stir until no longer at a simmer.
- Adding weak liquids such as juices: continue Simmering between 20 and 40 minutes depending on how much liquid was used. Turn off the heat, and continue to stir until no longer at a simmer. skipping the extended simmer will result in a very thin cajeta.

How to use Cajeta?

Drizzle Over:

- Ice cream.
- Dessert bars.
- Cake.
- Tiramisu .
- Pie.
- Brownies.
- Cheesecake.
- Cookies.



Dip for:

- Cookies.
- Pretzels.
- Graham Crackers
- Apples



Layer in:

- Truffles,
- Parfaits
- Cakes



Stir in:

- Puddings.
- Coffees.
- Milkshakes.





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