

Vanilla Dessert and Frosting Mix

Article No. 21019 (275 g/9.7 oz.)

Watkins Vanilla Dessert and Frosting Mix combines the goodness of homemade with the convenience of a mix. Not an instant mix, but a rich, creamy dessert mix with old-fashioned, homemade goodness and flavor because you use your own fresh milk, sugar, and eggs.

- **Versatile:** Make puddings, pies, sauces, fillings, frostings and much more.
- **Concentrated/Economical/Space-Saving**
- **Convenient:** Just add milk, sugar, and eggs to mix for pie fillings.
- **Simple:** Combine mix with shortening, powder sugar, and half-and-half for delicious frosting.
- **Microwave or Stovetop:** Directions for both included.
- **Tastes better than instant mix;** easier than scratch.

Strawberry-Kiwi Shortcake

1 package **Watkins Good Tastings Bread Mix**
1 can (355 mL/12 fl oz) strawberry-kiwi soda
1/2 cup/125 mL **Watkins Vanilla Dessert Mix**
1/3 cup/80 mL sugar
1/2 cup/125 mL water
2-1/2 cups/625 mL milk
2 tsp/10 mL **Watkins Strawberry Extract**
1 cup/250 mL fresh or frozen strawberries
3 kiwifruits

Add soda to bread mix. Place in 12 individual free-form rounds on baking sheet. Bake at 350°F/180°C for 15-20 minutes or until very lightly browned.

Mix dessert mix, sugar, water and milk according to directions on Dessert Mix can. Add the strawberry extract to pudding.

Slice strawberries and kiwifruit and mix together.

Cut shortcakes in half, spoon pudding on bottom half, top with other half of shortcake. Spoon additional pudding on top and garnish with the fruit mixture.

Makes 8 servings.



Watkins Dessert Mix Frosting

2 cups/500 mL powdered sugar
1/2 cup/125 mL **Watkins Vanilla Dessert Mix**
1/4 cup/60 mL vegetable shortening
1/3 cup/80 mL half-and-half

Combine all ingredients in medium bowl and mix with electric mixer for about 2 minutes. Add more half-and-half or powdered sugar as needed for desired consistency.

Makes enough to frost one 2-layer cake.