

Basic Sauce Via Watkins Dessert Mixes!

1/2 cup **Watkins Dessert Mix** (Chocolate, Butterscotch, Lemon or Vanilla work best)

1 cup sugar 1-1/2 cups water

Mix above in sauce pan and bring to boil on stove top until sauce thickens. Remove from heat and add 2 T. butter. May add additional extracts at this time:

1 tsp. **Watkins Peppermint Extract** to the Chocolate Sauce

1 tsp. **Watkins Rum Extract** to Vanilla

1 tsp. **Watkins Butter Extract** to any flavor of Dessert Mix Sauce

1 tsp. **Watkins Coconut** to Chocolate Sauce

1 tsp. **Watkins Peanut Butter Extract** to Chocolate Sauce

You get the idea...Use your imagination!

Chocolate Mousse

1 pudding recipe **Watkins Chocolate Dessert Mix**

2 cups/500 mL frozen whipped topping, thawed

Additional whipped topping, chocolate cookie crumbs or chocolate curls for garnish. Prepare pudding according to package directions, cover top of pudding with plastic wrap and let cool to room temperature. Stir pudding and fold in whipped topping. Spoon into dessert dishes and refrigerate until serving time. Before serving, garnish with whipped topping and cookie crumbs. Note from Watkins Kitchen: Also delicious using Watkins Lemon Dessert Mix.

Watkins Dessert Mix Frosting

2 cups/500 mL powdered sugar

1/2 cup/125 mL **Watkins**

Chocolate Dessert Mix

1/4 cup/60 mL vegetable shortening

1/3 cup/80 mL half-and-half

Tip For Watkins Dessert Mixes

Mix together a batch of **Watkins Tapioca Dessert Mix** and **Watkins Chocolate Dessert Mix** for an extra yummy batch of Chocolate Tapioca.

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

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.

The taste of homemade goodness...Watkins Dessert Mixes!

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.

Piña Colada Pie

1 baked 9-inch/23 cm pastry or graham cracker pie shell, cooled

1/4 cup/60 mL **Watkins Coconut Dessert Mix**

3 tbsp/45 mL sugar

1/4 cup/60 mL water

1 envelope unflavored gelatin

1 cup/250 mL skim milk

1 cup/250 mL fat-free sour cream

1 can (8.25 oz/234 mL) crushed pineapple, drained

1/2 tsp/2.5 mL **Watkins Rum Extract** Combine dessert mix, sugar, water, and gelatin in medium saucepan; mix well. Stir in skim milk. Cook over medium heat until mixture begins to boil and thicken. Remove from heat and place mixture in large owl; cool to room temperature, stirring occasionally to prevent skin from forming. When cool, stir in remaining ingredients; pour into prepared pie shell. Chill until firm, about 3 hours.

Garnish with reduced-calorie whipped topping, pineapple slices, and toasted coconut.

Lemon Meringue Pie

Baked 9-inch/23-cm pastry pie shell

1/2 cup/125 mL **Lemon Dessert Mix**

1/2 cup/125 mL sugar

3 cups/750 mL water, divided

2 slightly beaten egg yolks

Meringue

3 egg whites

1/2 tsp/2.5 mL **Watkins Vanilla**

1/4 tsp/1.2 mL cream of tartar

6 tbsp/90 mL sugar

Combine dessert mix, sugar, and 1/2 cup/125 mL water in medium saucepan; mix well. Combine egg yolks with remaining water and add to saucepan; mix well. Cook over medium heat, stirring constantly, until mixture begins to boil and thicken. Cool slightly and pour into pie shell. Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar 1 tbsp/15 mL at a time, beating until stiff and glossy peaks form and all sugar is dissolved. Spread meringue over filling, sealing to edges of pastry. Bake at 350°F/180°C for 12 to 15 minutes or until meringue is golden brown; cool.



Butterscotch Cream Cake

1 package (2-layer size) yellow cake mix

1-1/2 cups/375 mL milk

3 eggs

1/2 cup/125 mL sugar

1/2 cup/125 mL **Watkins Butterscotch Dessert Mix**

1 tsp/5 mL **Watkins Vanilla**

Filling:

3/4 cup/180 mL sugar

2 tbsp/30 mL **Watkins Butterscotch Dessert Mix**

1/2 cup/125 mL evaporated milk or light cream (half & half)

1/3 cup/80 mL hot water

1/4 cup/60 mL butter

1 egg, slightly beaten

1 cup/250 mL flaked coconut

1 cup/250 mL chopped pecans

1-1/2 tsp/7.5 mL **Watkins Caramel Extract**

Frosting:

1-1/2 cups/375 mL whipping cream

1/3 cup/80 mL firmly packed brown sugar

3/4 tsp/4 mL **Watkins Vanilla**

Prepare cake mix, adding milk, eggs, 1/2 cup sugar, 1/2 cup Dessert Mix and 1 tsp vanilla. Mix and bake as directed on package in three greased and wax paper-lined 9-inch/23-cm pans. Cool 10 minutes; remove from pans and cool completely. To make filling: In medium saucepan, combine sugar and Dessert Mix. Stir in evaporated milk, water, butter and egg. Cook over medium heat, stirring constantly until thick. Remove from heat. Stir in coconut, pecans and Caramel Extract; cool. Spread filling between and on top of cake layers to within 1/2 inch/12 mm of edge on top layer. For frosting: Whip cream in small mixer bowl until foamy. Gradually add brown sugar, beating until thickened. Beat in vanilla; spread on sides and top edge of cake. Chill cake at least 1 hour before serving.

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