

Butterscotch Dessert and Frosting Mix

Article No. 1013 (350 g/12.5 oz)

Watkins Butterscotch 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, candy, and much more.
- **Concentrated:** Makes up to five pies or 35 pudding servings.
- **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.



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 Flavor**

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 Flavor; 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.

Watkins Dessert Mix Frosting

2 cups/500 mL powdered sugar
1/2 cup/125 mL **Watkins Butterscotch 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.