

Chocolate Dessert and Frosting Mix

Article No. 1014 (300 g/10.5 oz)

Watkins Chocolate 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.

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

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.