

Coconut Dessert Mix

Article No. 1015 (325 g/11.25 oz)

Watkins Coconut Dessert 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 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.



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 bowl; 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.