

## Lemon Dessert and Frosting Mix

**Article No. 1016** (375 g/13.25 oz)

Watkins Lemon 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.

### 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.



### Watkins Dessert Mix Frosting

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