

Hawaiian Dream Cake and Creamy Golden Frosting

Recipes by Duncan Hines

Hawaiian Dream Cake

Ingredients

Cake Base

- 1 package Duncan Hines White or Yellow Cake Mix (prepared as directed on package)

Pineapple Filling

- 2 cups crushed pineapple (with juice)
- 1/2 cup sugar
- 4 Tbsp corn starch
- 2 tsp lemon juice

Instructions

Cake Base

1. Bake Duncan Hines White or Yellow Cake in layers as directed on package.

Pineapple Filling

1. Combine in small saucepan: crushed pineapple (with juice), sugar, and corn starch.
2. Cook over low heat, stirring constantly, until clear.
3. Remove from heat. Stir in 2 tsp lemon juice.

Assembly

1. Split cooled layers. Spread bottom part with filling. Replace top part.
2. Sift powdered sugar over top, or frost with Creamy Lemon Frosting.

Note: Enough filling for 2 layers. 1/2 recipe may be used as filling between layers, then frosting over top and sides.

Creamy Golden Frosting

Ingredients

- 4 Tbsp butter or other shortening
- 2 Tbsp water
- 1/8 tsp salt (only if unsalted shortening is used)
- 2 unbeaten egg yolks
- 1/4 tsp lemon extract
- 3 cups sifted powdered sugar

Instructions

1. In a medium bowl, over low heat, melt 4 Tbsp butter or other shortening with 2 Tbsp water. Remove from heat. (Add 1/8 tsp salt if unsalted shortening is used.)
2. Mix in 2 unbeaten egg yolks and 1/4 tsp lemon extract.
3. Mix in 3 cups sifted powdered sugar, 1 cup at a time. Beat until smooth and creamy each time.
4. If frosting is too stiff to spread easily, add a teaspoon of liquid.

HAWAIIAN DREAM CAKE

Bake Duncan Hines White or Yellow Cake in layers as directed on package.

PINEAPPLE FILLING

Combine in small saucepan:

- 2 cups crushed pineapple** (with juice)
- ½ cup sugar**
- 4 tablespoons corn starch**

Cook over low heat (stir constantly) until clear. Remove from heat. **Stir in 2 teaspoons lemon juice.**

Split cooled layers—spread bottom part with filling—replace top part—sift powdered sugar over top or frost with Creamy Lemon Frosting.

Enough filling for 2 layers—½ recipe may be used as filling between layers, then frosting over top and sides.

CREAMY GOLDEN FROSTING

(Using 2 egg yolks)

In medium bowl:

- 1** Over low heat melt **4 tablespoons butter**, or other shortening, with 2 tablespoons water. Remove from heat. (Add ⅛ teaspoon salt if unsalted shortening is used.)
- 2** Mix in **2 unbeaten egg yolks**
¼ teaspoon lemon extract
- 3** Mix in **3 cups sifted powdered sugar**, 1 cup at a time. Beat until smooth and creamy each time.

(If frosting is too stiff to spread easily, add teaspoon liquid.)

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