



EASTER RECIPE BOOK

THE MIX IS JUST THE BEGINNING



Created by Duinkerken's Kitchen

DUINKERKEN FOODS WANTS TO PROVIDE YOU WITH A PEACE OF MIND WHEN BAKING RECIPES WITH FAMILY AND FRIENDS THIS EASTER! THIS RECIPE BOOK PROVIDES YOU WITH DELICIOUS RECIPES THE WHOLE FAMILY WILL LOVE!

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HOT CROSS BUNS

INGREDIENTS

◦ *1 Duinkerken GF White Bread Mix*

- *4 tsp instant dried yeast*
- *1/3 cup brown sugar*
- *1 tsp ground cinnamon*
- *1/4 tsp ground allspice*
- *1/4 tsp ground nutmeg*
- *1/4 tsp ground clove*
- *1 cup warm milk*
- *3 large eggs*
- *1/2 cup melted butter or margarine*
- *1/2 cup dried currants*
- *1/4 cup mixed diced peel (optional)*

Glaze/Icing Ingredients:

Hot Glaze:

- 1/2 cup sugar*
- 3 Tbsp water*
- 1 tsp vanilla extract*

Icing:

- 3/4 cup icing sugar sifted*
 - 1 tbsp milk, plus extra if needed*
- PREP TIME: 60 MINS**
COOK TIME: 25 MINS
TOTAL TIME: 85 MINS

DIRECTIONS

- Blend all the dry ingredients except the currants and fruit peel into a large bowl.
- Add eggs, melted butter and warm milk.
- Mix the dough with an electric mixer with a dough hook attachment on low speed until the dough comes together.
- Add the currants and fruit peel - mix well until fruit is blended and the dough is smooth about 5 minutes (the dough is soft and should stick to the bottom of the bowl). If mixing by hand, stir the ingredients with a large wooden spoon until the dough comes together. If the dough is sticky, drizzle lightly with rice flour, then turn onto a lightly floured work surface using rice flour and knead until smooth.
- Shape dough into an evenly level square, about 9 by 9-inches. Cut into equal portions. Shape into rolls and place into a well-greased baking dish (oil fingers lightly to help shape dough).
- Cover the pan with plastic wrap and let the buns rise for 45 minutes in a warm area.
- Preheat the oven to 375°F. Uncover the buns and bake for 22 - 25 minutes, until a rich brown on top. While still hot from the oven, prepare the glaze.

Hot Glaze

For the glaze, bring the sugar, water and vanilla up to a simmer, stirring until the sugar is fully dissolved. Brush this syrup over the still-hot buns, until it has all been used. Let the buns cool completely in the tin.

Icing

For the icing, stir the icing sugar and milk together until a thick consistency suitable for piping (add a few more drops of milk, if needed). Pour this into a small piping bag and pipe crosses on top of each bun, letting the icing set before serving. Serve while warm.



LEMON RASPBERRY MUFFINS

INGREDIENTS

- 1 package Duinkerken Muffin Mix
- 2 large eggs
- 1/3 cup milk
- 1/3 cup melted butter
- 2 Tablespoon lemon juice
- 1 teaspoon lemon zest
- 1 1/2 cups raspberries (fresh or frozen)

For the glaze:

- ½ cup powdered sugar
- 2-3 Tablespoons fresh lemon juice

PREP TIME: 5 MINS
COOK TIME: 28-30MINS
TOTAL TIME: 35MINS

DIRECTIONS

- 1. Preheat oven to 375 degrees F. In a large bowl add the muffin mix, eggs, lemon juice and melted butter. Mix well until combined. Fold in the raspberries.*
- 2. Line a muffin tin with liners or grease it well with cooking spray. Fill 12 muffin cups (2/3 full).*
- 3. Bake for 28 – 30 minutes or until a toothpick inserted in the center comes out clean.*

For the glaze:

- 1. In a small bowl, whisk together the confectioner's sugar and 2 tablespoons lemon juice. (if you want the glaze even thinner, add an extra tablespoon of lemon juice).*

Allow the muffins to cool for a few minutes before drizzling with glaze.





HERB BISCUIT BITES

INGREDIENTS

- *1 pkg Duinkerken Biscuit Mix*
- *½ cup shortening*
- *1 cup milk*
- *2 eggs*
- *¼ cup butter, melted*
- *1 ½ tsp dried parsley*
- *1 tsp dill weed*
- *¼ cup Parmesan cheese*

DIRECTIONS

1. Preheat oven at 425 F.
2. Prepare biscuit mix according to package, cutting into small cubes.
3. Mix butter, herbs and cheese together.
4. Toss biscuits into mixture and place on cookie sheet.
5. Bake for 10-12 minutes.

PREP TIME: 10 MINS

COOK TIME: 10-12 MINS

TOTAL TIME: 20-22 MINS



PASTEL DREAM EASTER CAKE



INGREDIENTS

Cake

- **1 box Duinkerken Vanilla cake mix**
- **2 eggs**
- **½ cup milk**
- **1/3 cup butter softened**
- **blue, pink, yellow food colouring (or your preferred colours)**
- **pastel sprinkles, Easter sprinkles or candies (decoration)**

Frosting

- **½ cup butter (softened)**
- **2 cups powdered icing sugar**
- **¼ tsp salt**
- **1 ½ tsp vanilla extract**
- **2 tbsp heavy cream**
- **food colouring for icing (optional)**

DIRECTIONS

Cake

1. Preheat oven to 350°F and grease an 9" x 9" baking dish.
2. Combine cake mix, milk, eggs, and softened butter in a large mixing bowl. Mix on low speed until ingredients are well combined.
3. Then scoop 2-3 Tbsp. of wet mix into three separate small bowls. Add a different food colour to each bowl, mix until colour is consistent. Use more or less food colouring to get the desired colour. Place the remaining wet mix into the greased baking dish.
4. Use a spoon to drop dollops of each of the coloured batters randomly over the white cake batter in the pan. Then use a butter knife and run it back and forth through the batter to swirl the coloured batter into the white batter.
5. Bake the cake until a toothpick inserted in the middle comes out clean, about 28-30 minutes. Cool completely.
6. Frost the cooled cake, garnish with Easter sprinkle or themed candy and enjoy!

Frosting

1. Beat the butter in a large mixing bowl until it is light and fluffy. Add salt and mix.
2. Slowly add powdered sugar a little at a time, mixing on low speed until all powdered sugar is added and mixed well with the butter.
3. Next, add the vanilla, and two tablespoons of heavy cream. If you'd like to add food colouring you can add it here. Beat for one minute and check consistency. If frosting is too thick, add a bit more cream and continue mixing until frosting is a good consistency for spreading.



OLD FASHION BANANA BREAD

INGREDIENTS

- **1 Pkg. Duinkerken Muffin Mix**
- **2 eggs**
- **1/3 cup milk**
- **1/4 cup melted butter**
- **3 large ripe bananas**
- **1 cup chopped walnuts (optional)**

PREP TIME: 10 MINS
COOK TIME: 60, MINS
TOTAL TIME: 70 MINS

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.
2. Mash bananas and set them aside.
3. In a large bowl, add the muffin mix, eggs, milk and melted butter. Blend well until the batter is smooth.
4. Fold in mashed bananas.
5. Spread evenly into the prepared pan.
6. Bake at 350 degrees F (175 degrees C) for 55 - 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
7. Cool loaf in the pan for about 5 minutes before removing it to a wire rack to cool completely.



CHOCOLATE TRIFLE

INGREDIENTS

- 1 package (380 g) Duinkerken Vanilla Cake Mix
- 1/2 cup milk
- 2 eggs
- 1/3 cup vegetable oil
- 2 packages (113 g each) instant chocolate pudding mix. Prepare as directed.
- 4 skor candy bars, crushed, divided.
- 3 cups whipping cream – whipped as directed on package. Or 1 carton (12 ounces) of cool whipped topping, thawed



YIELD: 15-18 SERVINGS

DIRECTIONS

1. In a large bowl, combine the cake mix, 1/2 cup milk, oil and eggs. Beat on medium for 2 minutes. Pour into greased 9-inch. baking pan.
2. Bake at 350° for 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. When completely cooled, crumble the cake. Set aside 1/2-cup crumbs for garnish.
3. In a large bowl, pudding mixes as directed on package for 2 minutes or until thickened.
4. In a trifle bowl or 3-1/2-qt. glass serving bowl, layer cake crumbs at the bottom of the bowl. Spoon 1/2 cup of prepared pudding on top of cake layer. Add 2 crushed skor bars (or what you like) on top of pudding layer, and then add a 1/2 cup of whipped topping. Repeat layers. Garnish with reserved cake crumbs. Serve immediately or



DOUBLE CHOCOLATE FANTASY BARS

INGREDIENTS

- *1 package Duinkerken chocolate cake mix.*
- *1/4 cup vegetable oil*
- *1 large egg*
- *2 Tbsp milk*
- *1 cup chopped nuts*
- *1 cup semi-sweet chocolate chips*
- *1 (300 ml) can Sweetened Condensed Milk*
- *1 teaspoon vanilla extract*
- *dash salt*
- *1/4 cup vanilla frosting*



DIRECTIONS

1. *Heat oven to 350°F. Coat 8 x 8-inch baking pan with no-stick cooking spray.*
2. *Beat cake mix, oil, milk and egg in large bowl with electric mixer on medium speed until mixture resembles coarse crumbs.*
3. *Stir in nuts. Reserve 1/2 cup crumb mixture. Firmly press remaining crumb mixture onto bottom of prepared pan.*
4. *Melt chocolate chips with sweetened condensed milk, vanilla and salt in small saucepan.*
5. *Pour evenly over prepared crust. Sprinkle reserved crumb mixture evenly over top.*
6. *BAKE 30 – 35 minutes or until edges are firm. Cool.*

If desired drizzle with vanilla frosting or add vanilla ice cream.



STRAWBERRY SHORTCAKE KABOBS

INGREDIENTS

- 1 pkg Duinkerken Vanilla Cake Mix
- 1/2 cup milk
- 2 eggs
- 1/3 cup canola oil
- 1 pkg strawberries
- 1 bag white chocolate chips
- Skewers

DIRECTIONS

1. Prepare Duinkerken Vanilla cake mix as directed on package.
2. Cut cake into 2-inch cubes when cooled.
3. Slice strawberries.
4. Alternate strawberry slices & cake cubes on each skewer.
5. In a glass bowl, melt white chocolate in the microwave, stirring every 30 seconds until completely melted.
6. Drizzle white chocolate over kabobs.





COCONUT CREAM POKE CAKE

INGREDIENTS

- **1 package
Duinkerken
vanilla cake mix**
- **1 300 ml can
sweeten
condensed milk**
- **1 (16 ounce)
package frozen
whipped
topping, thawed**
- **1 cup flaked
coconut**



DIRECTIONS

- 1. Prepare and bake vanilla cake mix in a 9x9-inch baking dish according to package directions. Bake for 30 minutes.**
- 2. While cake is still hot, poke holes with a fork all over the top.**
- 3. Pour can of sweetened condensed milk over the top of hot cake. Let cake cool completely.**
- 4. Frost cake with whipped topping and cover with flaked coconut. Keep cake chilled in the refrigerator.**



DUTCH APPLE PIE

INGREDIENTS

- *1 Duinkerken Pie Mix single pie crust (not baked)*
- *6 cups peeled cored sliced cooking apples*
- *1 tablespoon lemon juice*
- *½ cup granulated sugar*
- *¼ cup brown sugar, packed*
- *3 tablespoons Duinkerken Rice Flour*
- *1 teaspoon ground cinnamon*
- *¼ teaspoon nutmeg*

TOPPING

- *¾ cup Duinkerken Rice Flour*
- *¼ cup granulated sugar*
- *¼ cup brown sugar, packed*
- *½ tsp ground cinnamon*
- *1/3 cup butter or margarine, room temperature*

DIRECTIONS

1. *Preheat oven to 375°F.*
 2. *Prepare pie as directed on package. Fit pie crust into pie plate.*
 3. *In a large bowl, mix sliced apples, lemon juice, both sugars, flour, cinnamon and nutmeg.*
 4. *Pile into crust.*
- PREPARE TOPPING:**
5. *In a medium bowl, with a pastry blender or a fork, mix flour, both sugars, and butter until coarsely crumbled.*
 6. *Sprinkle evenly over apples.*
 7. *Bake at 375°F for approx. 50 minutes.*

Serve warm with vanilla ice cream if desired



CINNAMON ROLL

INGREDIENTS

- **1 pkg Duinkerken Biscuit Mix**
- **2 eggs**
- **1 cup milk**
- **1/2 cup shortening or butter**
- **1/4 cup of white sugar**
- **1/2-1 cup Brown sugar**
- **2 tbsp. Cinnamon**

PREP TIME: 20 MINS
COOK TIME: 15 MINS
TOTAL TIME: 35 MINS

DIRECTIONS

1. Preheat oven 450F.
2. In large bowl, combine mix, white sugar and shortening.
3. Using dough hooks or pastry blender, cut in shortening until mixture resembles coarse crumbs.
4. Add eggs and milk. Mix well for 2 to 3 minutes using dough hooks for easy mixing.
5. On floured surface, knead dough lightly until no longer sticky. Using rolling pin, roll to 1/4 inch thickness. Spread a generous amount of softened butter over dough. Top butter with a layer of brown sugar and sprinkle with lots of cinnamon. Roll in jellyroll fashion and seal ends. Slice and bake on greased baking sheet.
6. Bake for 12-15 minutes, or until browned.



CHOCOLATE MARSHMALLOW CAKE

INGREDIENTS

For the Chocolate Cake

- **1 Box Duinkerken GF Chocolate Cake Mix**
- **½ cup milk**
- **2 eggs**
- **1/3 cup vegetable oil**

For the Marshmallow Frosting

- **2 egg whites**
- **¼ tsp cream of tartar**
- **1 tsp vanilla extract**
- **1 cup sugar**
- **3 tbsp corn syrup**
- **⅓ cup water**

For the Chocolate Ganache Glaze

- **12 oz semisweet or dark chocolate chips**
- **½ cup whipping cream**

DIRECTIONS

For the Chocolate Cake

1. Combine all ingredients in a mixing bowl and mix well with electric mixer for approximately 2 minutes.
2. Pour batter into 8 inch round greased 9-inch cake pan. Bake at 350 degrees F for 30 – 32 minutes or until toothpick inserted in the center comes out clean. Let the cake cook completely and with a sharp knife split cake in half.

For the Marshmallow Frosting

1. In a small saucepan combine sugar, corn syrup and water. Bring to a boil over medium heat and continue to cook until the mixture reaches 240 degrees F on a candy thermometer or when a teaspoonful of the mixture dropped into ice water forms a soft ball that holds its shape.
2. Whip the egg whites, cream of tartar and vanilla extract to soft peaks in a large bowl. With the mixer on medium high speed, slowly begin to pour the sugar syrup down the side of the egg white bowl in a thin continuous stream. Continue to whip the frosting until it forms stiff peaks.
3. Frost your cake immediately with this frosting while it is still slightly warm as it is easier to spread.

For the Chocolate Ganache Glaze

1. Scald whipping cream almost to boiling and pour over the chocolate chips. Let stand for 3-4 minutes before stirring well until smooth.
2. Spread the bottom portion of the cake with the marshmallow frosting. Place on cake top and finally spread the chocolate ganache over the cake and allow it to cool. Serve.



ENGLISH MUFFIN

INGREDIENTS

Yield: 16 muffins (approximately)

1 Duinkerken Bread Mix

3 tsp. dry active yeast

2 tbsp. white sugar

2 eggs

1 cup milk

1/2 cup water

1/4 cup butter

Duinkerken Rice Flour

Cornmeal for dusting (optional)

DIRECTIONS

1. Warm the milk and water in a small saucepan until it bubbles, and then remove from heat. Mix in the butter until dissolved. Let cool until warm, not too hot.

2. In a large bowl, combine the bread mix, sugar and yeast, add eggs and warm milk mixture. Beat well until smooth. Cover and let rise in a warm place for 1 hour.

3. Dough will be sticky, add rice flour as needed to separate dough away from bowl. Turn the dough on a well floured work surface and knead slightly and form into a round ball.

4. Roll out to about 1/2 inch thick. Cut rounds with a 3 inch biscuit cutter or drinking glass.

5. Heat a large nonstick frying pan over a steady low heat to prevent burning.

6. Place each muffin about 2 inches apart. Cover with a lid and cook about 5-6 minutes on the first side, flip over and cook other side for 4-5 minutes. The steam created from the lid will help the muffins rise and cook better.

*To use, split and toast. Great with cream cheese, jam or make a delicious breakfast sandwich.





LEMON POPPY SEED MUFFINS

INGREDIENTS

- 2 ½ cups Duinkerken Muffin Mix
- 2 eggs
- ½ cup milk
- 1/3 cup canola oil
- 3 Tablespoons lemon juice
- 1 tablespoon lemon rind
- ½ cup applesauce
- 1 tablespoon poppy seeds

DIRECTIONS

1. Preheat oven 375 F.
2. Empty mix into medium size bowl, add eggs, milk and oil. Mix well with electric mixer.
3. Blend in lemon juice, rind, applesauce and poppy seeds.
4. Mix well and pour in muffin pan lined with 12 large baking cups.
5. Bake for 30 minutes or until golden brown.

Note: 1 large lemon should equal juice and rind required.





LEMON CRANBERRY LOAF

INGREDIENTS

- 1 1/4 cups finely chopped fresh cranberries
- 1/2 cup finely chopped walnuts
- 1/4 cup granulate sugar
- 1 pkg Duinkerken Lemon Cake mix
- 1/2 cup milk
- 1/3 cup oil
- 1/2 package of 250g of cream cheese (softened)
- 2 eggs



DIRECTIONS

1. Preheat oven to 350 °F. Grease and flour 8 1/2 x 4 1/2-inch loaf pan.
2. Stir together cranberries, walnuts and granulated sugar in large bowl; set aside.
3. Combine cake mix, oil, milk and cream cheese in large bowl. Beat at medium speed with electric mixer for 2 minutes. Add eggs, fold in cranberry mixture. Pour into prepared pan.
4. Bake 45 to 50 minutes or until toothpick inserted in centers comes out clean. Cool in pans 15 minutes. Loosen loaf from pan. Invert onto cooling rack.



PINEAPPLE DREAM DESSERT

INGREDIENTS

For the Crust:

- *1 Package Duinkeken All Purpose Cookie Mix*
- *¼ cup melted butter*
- *1 egg*
- *1 tbsp. milk*

For the Filling:

- *½ cup cream cheese softened*
- *½ cup butter, softened*
- *2 cups powdered icing sugar*

Topping:

- *1 (19-ounce) can crushed pineapple, very well-drained*
- *1 cup whipping cream*
- *Cookie Crumble (As desired)*

PREP TIME: 20 MINS

COOK TIME: 12 MINS

TOTAL TIME: 32 MINS

DIRECTIONS

For the Crust:

- 1. In a medium-size mixing bowl, add cookie mix, melted butter, egg and milk. Mix until well blended and resembles crumb texture. Set aside a small amount of crumble for topping.*
- 2. Press crumb mixture in a greased 8 x 8 pan.*
- 3. Take topping of cookie crumble and roll into small balls and place on baking sheet.*
- 3. Bake 350 F both pans for approximately 12 minutes. While crust is cooling prepare filling & topping.*

For the Filling:

- 1. Blend cream cheese and butter, fold in icing sugar. When the crust is completely cooled spread on top of baked cookie crumb.*

Topping:

- 1. Whip the cream and once it's whipped fold in the well-drained canned pineapple.*
- 2. Add topping and sprinkle with the remaining baked cookie crumb.*

Place in refrigerator and let rest overnight.



LEMON MERINGUE PIE FILLING

INGREDIENTS

- **5 egg yolks**
- **1/4 tsp salt**
- **1/3 cup Duinkerken rice flour**
- **1 1/4 cups granulated sugar**
- **2 tbsp lemon zest**
- **3/4 cup pure lemon juice**
- **1 1/4 cup water**
- **2 tbsp butter**



DIRECTIONS

1. ZEST 2-3 LEMONS FOR TWO TABLESPOONS OF ZEST. JUICE LEMONS TO OBTAIN 3/4 CUP OF JUICE OR USE PURE LEMON JUICE.

2. WHISK TOGETHER THE FIVE EGG YOLKS IN A MEDIUM BOWL THEN SET ASIDE. SET ASIDE EGG WHITES FOR MERINGUE.

3. ADD SUGAR, RICE FLOUR, AND SALT TO A MEDIUM POT. WHISK TO COMBINE THEN POUR IN WATER, LEMON JUICE AND ZEST AND WHISK AGAIN TO DISTRIBUTE ALL THE DRY INGREDIENTS. YOU DO NOT WANT CLUMPS!

4. PLACE ON MEDIUM HIGH HEAT AND WHISK CONTINUOUSLY UNTIL THICKENED. ABOUT 10 MINUTES FOR BUBBLES TO BREAK THE SURFACE.

5. TIME TO TEMPER THE EGGS! SLOWLY DRIZZLE IN A CUP OF THE HOT LEMON MIXTURE TO THE EGGS WHILE WHISKING VIGOROUSLY. ADD THE EGG MIXTURE TO THE POT WHILE WHISKING AND RETURN TO MEDIUM-HIGH HEAT FOR 2 -3 MINUTES OF WHISKING UNTIL BUBBLES BREAK SURFACE.

6. ADD IN BUTTER AND STIR UNTIL ALL IS MELTED.

FOR THE MERINGUE:

5 EGG WHITES

1/2 CUP SUGAR

1. BEAT THE EGG WHITES UNTIL FOAMY, GRADUALLY ADD IN 1/2 CUP OF SUGAR AND CONTINUE BEATING UNTIL SOFT PEAKS FORM.

2. FOR THE ASSEMBLY POUR LEMON FILLING ONTO DUINKERKEN BAKED PIE SHELL AND SMOOTH. ADD MERINGUE ONTO PIE, USE YOUR SPATULA OR A SPOON TO CREATE SOME SWIRLS AND PEAKS FOR VISUAL INTEREST.

3. TOAST THE MERINGUE ON BROIL FOR ABOUT 1-2 MINUTES OR UNTIL MERINGUE IS GOLDEN.

4. CHILL UNTIL PIE IS SET BEFORE CUTTING, ABOUT 3 HOURS.



CRANBERRY SWIRL COFFEE CAKE

INGREDIENTS

- ***1 Package Duinkerken Muffin mix***
- ***1/3 cup melted butter***
- ***2 eggs***
- ***1 cup sour cream***
- ***Zest of 1 large lemon***
- ***1 cup leftover cranberry sauce or 1 (8 ounce) can whole cranberry sauce***

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease 9 x 5-inch loaf pan
2. In a large bowl, add muffin mix, eggs, lemon zest, melted butter and sour cream. Mix until well blended and batter is smooth.
3. Pour 1/3 of the batter into prepared pan. Swirl 1/2 of the cranberry sauce into batter. Repeat, ending with batter on top.
4. Bake in the preheated oven until golden brown, about 55 minutes.



PINEAPPLE UPSIDE- DOWN CUPCAKES

INGREDIENTS

- *1/4 cup butter*
- *3/4 cup packed brown sugar*
- *12 maraschino cherries without stems*
- *1 can 540 ml pineapple slices in juice, drained, juice reserved.*
- *1 Pkg Duinkerken GF Lemon Cake Mix*
- *1/2 cup reserved pineapple juice*
- *1/3 cup vegetable oil*
- *2 eggs*

DIRECTIONS

1. Heat oven to 350°F. Spray 12 nonstick large size muffin cups with cooking spray.
2. Melt butter. Stir in brown sugar. Place about 2 teaspoons brown sugar mixture in each cup; spread evenly in bottom of cup. Place cherry in center of each cup. Cut each pineapple slice into 4 pieces. Place 2 pieces of pineapple around cherry in center; press lightly into mixture.
3. In large bowl, beat cake mix, pineapple juice, oil and eggs with electric mixer on medium speed 2 minutes. Divide batter evenly among muffin cups.
4. Bake 28 to 30 minutes or until toothpick inserted in center comes out clean.
5. Cool 5 minutes. Gently remove from pan. Run knife around edges of cupcakes to loosen; turn upside-down onto cookie sheet; cool about 20 minutes. Serve warm.

Store loosely covered at room temperature.



MIXED BERRY DUMP CAKE

INGREDIENTS

- *1 ½ cups fresh blueberries*
- *1 ½ cups fresh raspberries*
- *1/3 cup sugar*
- *1/3 teaspoon ground ginger*
- *1 teaspoon grated lemon peel*
- *2 tablespoons fresh lemon juice*
- *1 Package Duinkerken GF Lemon Cake Mix*
- *½ cup butter, melted*
- *Serve with vanilla ice cream*

DIRECTIONS

1. Heat oven to 350°F. Spray 9 x 9 - inch pan with cooking spray.
2. In medium size bowl, mix berries, sugar, ginger and lemon peel. Spread evenly in pan.
3. Drizzle lemon juice over top.
4. Top with dry cake mix; gently shake pan to distribute evenly.
5. Pour melted butter over top, tilting pan to cover as much of the top with butter as possible.
6. Bake 45 to 50 minutes or until top is light golden brown, mostly dry on top and bubbly around edges.
7. Cool 15 minutes before serving. Top individual servings with vanilla ice cream.