

# M *Homemade* MIXES

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GOOD FOOD...FASTER

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## *Thank You!*

Thank you to the *Keepers at Home* readers who contributed to *Homemade Mixes*. As always, *Keepers at Home* readers are a wellspring of ideas for good food and you're always willing to share your best!

*Marvin & Miriam Wengerd*



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# MIXES FOR

*Biscuits*

*Breads*

*Muffins*

*Cakes*

*Corn Bread*

*Cookies*

*Pizza Crust*

*Pie Crust*

*Pancakes*





## *Master Mix*

*- Keepers at Home Spring 1999*

- 5 lbs. flour (whole wheat, oat, or all-purpose)
- 2½ c. dry milk solids (powdered milk flakes)
- ¾ c. double-acting baking powder
- 3 Tbsp. salt
- 2 Tbsp. cream of tartar
- ½ c. sugar
- 2 lbs. vegetable shortening (4⅔ c.)

Sift dry ingredients together. Cut in shortening until mix looks like cornmeal. Store in refrigerator if using whole wheat flour or oat flour. Room temperature storage is okay if using all-purpose white flour. Use the *Master Mix* in your favorite recipes that call for baking mix or in some of the following recipes.

### BISCUITS

- 3 c. *Master Mix*
- ¾ c. water

Blend and knead for a few strokes. Pat out and Bake at 450° for 10 minutes. Yield: 1 dozen.

## PANCAKES OR WAFFLES

3 c. *Master Mix*

1 egg

1½ c. water

Blend together. Makes 18 pancakes or 6 waffles.

## MUFFINS

3 c. *Master Mix*

2 Tbsp. sugar

1 egg

1 c. water

Mix water and egg, then add to dry ingredients. Bake at 400° for 15 to 25 minutes, depending on size of the muffins. Makes one dozen medium sized muffins. Try substituting juices for the water. Try pineapple juice with pineapple chunks. Or try 1 c. applesauce, reduce the water (or use apple juice) to ½ c., add ¼ tsp. cinnamon. Orange juice can be added with ½ tsp. grated orange peel. Experiment for different flavors.

## GINGERBREAD

2 c. *Master Mix*

¼ c. sugar

1 egg

½ c. water

½ c. molasses

½ tsp. each of cinnamon, ginger, cloves

Beat egg, water, and molasses, then mix with dry ingredients. Pour into greased (or sprayed) 8"x8" pan. Bake at 350° for 40 minutes.