Cooking With Ready-Made Mix

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The basic master mix below is simple to prepare and stores well. When making those tempting baked goods that you and your family enjoy, the ready-made mix will save you time because you will be measuring out fewer ingredients.

### Basic Master Mix

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>8 cups all-purpose flour</td>
<td>1 tablespoon</td>
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<tr>
<td>1/3 cup double-acting baking powder</td>
<td>1/4 cup sugar</td>
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<tr>
<td>2 cups nonfat dry milk powder</td>
<td>does not require refrigeration</td>
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<tr>
<td>2 cups lard or shortening</td>
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<td>1/3 cup double-acting baking powder</td>
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Add flour, baking powder, milk, salt, and sugar to a large bowl. Mix together thoroughly. Cut in shortening until mix is consistency of corn meal. Store in covered containers at room temperature. To measure the mix, pile it lightly into cup and level off evenly. Makes 13 cups of mix. Use within one month.

### Suggestions for success

- **When you add a dry ingredient to flour, scatter it over the flour instead of putting all of it in one place.** This is a good start in mixing.
- **Handle the mix lightly.**
- **If you use your hands to mix the fat into the flour,** use only your fingertips. Palms of hands heat the fat; the mix will look greasy and products will be heavy.
- **Pan size influences quality of product.** For high quality, a cake pan should be just full when the cake is baked.
- **Baking time in recipes is a approximate.** Check to be sure your product is done.

### Recipes Using Basic Master Mix

- **Biscuits**
  - 3 cups mix
  - 3/4 cup water
  - Add water to mix all at once, stirring 25 strokes. Knead dough gently about 15 strokes on a lightly floured board or cloth. Pat or roll 1/2 to 3/4 inch thick. Cut and bake in 425°F (hot) oven for 10 to 12 minutes. Makes 18 two-inch biscuits.
  - **Note:** For drop biscuits, use 1 cup water.

- **Muffins**
  - 3 cups mix
  - 1 cup water
  - 2 tablespoons sugar
  - 1 beaten egg*

- **Pancakes**
  - 1 1/2 cups mix
  - 3/4 cup water
  - Combine egg and water. Add liquid ingredients to mix. Amount depends on how thick you like pancakes. Drop by spoonfuls on a hot greased griddle. Cook until surface is covered with bubbles; turn and brown on bottom. Makes 9 medium-sized griddle cakes or 3 small waffles.

- **Corn Bread**
  - 1 1/2 cups mix
  - 2 tablespoons sugar
  - 3/4 cup corn meal
  - 3/4 cup water
  - 1/2 teaspoon salt
  - 1 beaten egg*
  - Stir corn meal, salt, and sugar into the mix. Combine water and egg. Add to mix, stirring until well blended. If mixture seems too dry, add a little more water. Bake in a greased 10 by 10 inch pan in a 400°F (hot) oven about 30 minutes.

- **Raisin Loaf Bread**
  - 3 cups mix
  - 1 cup water
  - 1/2 cup sugar
  - 1/2 cup raisins or nuts
  - Stir sugar and raisins or nuts into the mix. Combine egg and water. Add to mix, stirring until well blended. Bake in a greased 5 by 8 inch loaf pan in a 350°F (moderate) oven about one hour.
Coffee Cake
3 cups mix 1 cup water
1/2 cup sugar 1 beaten egg*

Topping:
1/2 cup brown sugar
3 tablespoons margarine or butter
1/2 teaspoon cinnamon

Stir sugar into the mix. Combine water and egg. Stir into the mix until well blended. Pour into a greased 9 by 9 inch cake pan. Combine brown sugar, margarine or butter, and cinnamon. Spread over batter and bake in a 400° F (hot) oven about 25 minutes.

Dumplings
3 cups mix 3/4 cup water

Add water to mix all at once, stirring about 30 strokes. Drop by tablespoon on top of boiling stew or stewed chicken. Cover and boil gently 12 minutes without removing cover.

Yellow Cake
3 cups mix 2 eggs,* unbeaten
1 1/4 cups sugar 1 teaspoon vanilla
1 cup water

Stir sugar into the mix. Combine water, eggs, and vanilla. Stir about 2/3 of the liquid into the mix; beat or stir vigorously for two minutes or use electric mixer at low speed for the same length of time. Scrape bowl occasionally. Add remaining liquid and beat or stir for two minutes. Pour into two 8-inch cake pans with a 4-inch square of waxed paper in the bottom of each. Bake in 375° F (moderate) oven about 25 minutes.

Drop Cookies
3 cups mix 1 beaten egg*
1 cup sugar 1 teaspoon vanilla
1 1/2 cup water 1/3 cup water

Stir sugar and raisins into the mix. Combine water, egg, and vanilla. Stir into the mix until well blended. Drop by teaspoon on greased baking sheet. Bake in 375° F (moderate) oven 10 to 12 minutes.

Oatmeal Cookies
3 cups mix 1 beaten egg*
1 cup brown sugar 1 cup rolled oats or rolled wheat
1 teaspoon cinnamon 1/2 cup water

Stir sugar and cinnamon into the mix. Combine water and egg. Stir in rolled oats or rolled wheat. Drop by teaspoon on greased baking sheet. Bake in a 400° F (hot) oven for 10 to 12 minutes. Makes 4 dozen.

Hasty Fruit Cobbler
Fruit mixture:
2 1/2 cups fresh fruit 2 tablespoons margarine
1 cup sugar or butter
1 cup water

Batter:
1 cup mix 2 tablespoons margarine or butter, melted
1/3 cup sugar 1/2 cup water

Combine fruit, sugar, water, and margarine or butter and heat but do not boil. Stir sugar into mix, add water and melted margarine or butter, and beat well. Pour batter into greased baking dish; pour in fruit mixture. Bake in 375° F (moderate) oven 35 minutes.

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Note: Suggested fruits include sliced peeled apples, pears, rhubarb (cut into small pieces), or cherries.

Meat Pie Topping
2 cups mix 1 cup water

Add water to mix and stir well. Put stew, made with any meat, or thin creamed chicken with vegetables in a baking dish. Pour mix over meat. Bake in 450° F (hot) oven for 20 minutes or until crust is brown.

Chocolate Cake
3 cups mix 1 1/4 cups water
1/2 cup cocoa 2 eggs,* unbeaten
1 1/2 cups sugar 1 teaspoon vanilla

Add cocoa to the sugar and stir into the mix. Combine water, eggs, and vanilla. Stir half of the liquid into the mix; beat two minutes, or use electric mixer for the same length of time at low speed. Scrape bowl occasionally. Add the remaining liquid and beat two minutes. Pour into two 8-inch cake pans with a 4-inch square of waxed paper in the bottom of each. Bake in 375° F (moderate) oven about 25 minutes.