

Master Mix

For Cookies, Chocolate and Yellow Cake, Pancakes, Waffles, Coffee Cakes and Ginger Bread and Biscuits. This quantity will yield 29 cups of mix. This is enough to make one batch of each item given below.

5 pounds of all-purpose flour
2-1/2 cups dry milk
3/4 cup double acting baking powder
3 tablespoons salt
2 tablespoons cream of tartar
1/2 cup sugar
2 pounds vegetable shortening

Instructions:

Stir baking powder, salt, cream of tartar, dry milk and sugar into flour. Sift through tines of fork and then stir in shortening, mixing until it resembles cornmeal. Store in large plastic container at room temperature. Be sure to label it "Master Mix."

Product	Amt. of Mix	Sugar	Eggs	Water	Other Ingredients	Method
Biscuits 1 to 1 1/2 doz. 450° F 10 min.	3 C.	-	-	3/4 C.	-	Blend, knead 10 strokes.
Pancakes 18 med.	3 C.	-	1	1 1/2 C.	-	Just blend.
Muffins 1 doz. 450° F 25 min.	3 C.	2 T.	1	1 C.	-	Mix water & egg. Blend with dry ingredients.
Waffles (6)	3 C.	-	1	1 1/2 C.	-	Blend well.
Gingerbread 1 layer 2x8x8 350° F 40 min.	2 C.	1/4 C.	1	1/2 C.	1/2 C. molasses, 1/2 t. cinnamon, 1/2 t. ginger, 1/2 t. cloves	Beat egg, water, molasses. Blend dry ingredients. Gradually blend dry and liquid ingredients.
Drop Cookies 4 doz. 375° F 10 - 12 min.	3 C.	1 C.	1	1/3 C.	1 t. vanilla, 1/2 C. nuts or chocolate chips	Blend and drop on cookie sheet.
Coffee Cake 400° F 25 min.	3 C.	1/2 C.	1	2/3 C.	Top with 1/2 C. brown sugar, 3 T. butter, 1/2 t. cinnamon, nuts, raisins	Blend, cover with topping.
Oatmeal Cookies 4 doz. 350° F 10 - 12 min.	3 C.	1 C.	1	1/2 C.	1 t. cinnamon, 1 C. quick oats, 1/2 C. nuts and raisins	Blend and drop on cookie sheet.
Yellow or Choc. Cake Two 8" pans 325° F 25 min.	3 C.	1 1/2 C.	2	1 C.	1 t. vanilla, 1/2 C. cocoa for Chocolate Cake	Blend sugar into mix. Beat egg and water. Add 1/2 to mix. Beat 2 min. Add rest and beat.