

## **Master Mix**

10 cups all purpose flour  
2 teaspoon cream of tartar  
2/3 cup non fat dry milk  
1/3 cup baking powder  
1 tablespoon salt  
4 tablespoon sugar  
2 cups shortening which does not need refrigeration

Sift together dry ingredients – 3 times. Cut in shortening with a pastry cutter until mixture looks like coarse cornmeal. Store in a tightly covered container a room temperature.

Master mix can be used in any recipe calling for biscuit mix, just use water instead of milk.

## **Biscuits**

1 cup mix  
1/4 cup water

Add water all at once, stir 25 stokes, knead 15 times, roll out to 1/2 inch. Makes 6 biscuits.

## **Pancakes or waffles**

1 cup mix  
1/2 cup water  
1 egg

Combine water and beaten egg, stir into the mix until blended (add more water for a thinner pancake). Makes about 6 pancakes or 2 waffles.

## **Muffins**

1 cup mix  
1 tbsp sugar  
1/3 cup water  
1 egg

Add sugar to mix. Combine water and beaten egg. Add to mix. Stir until flour is just moistened. Bake in greased muffin pan at 425 degrees for 20 minutes. Makes about 6 small muffins.

## **Coffee Cake**

1 cup mix  
3 tbsp sugar  
3 tbsp water  
1 egg

### Topping

¼ cup brown sugar  
1 tbsp butter  
¼ tsp cinnamon

Stir sugar into mix. Combine water and beaten egg. Stir into mix until well blended. Put into shallow greased pan. Spread or dot topping over bat. Bake at 400 degrees for 25 minutes. Makes 4X6 cake

## **Gingerbread**

1 cup mix  
2 tbsp sugar  
¼ tsp cinnamon  
¼ tsp ginger  
¼ tsp cloves  
1 egg  
¼ cup molasses  
¼ cup water

Stir sugar and spices into the mix. Combine egg, molasses and water. Stir half the liquid into the mix and beat 2 minutes. Stir in remaining liquid and beat 1 minute. Bake in pan lined with wax paper at 350 degrees for 40 minutes. Makes 4X6 cake.

## **Apple crisp topping**

1/3 cup mix  
¼ cup sugar  
1 egg

Stir sugar into mix. Add beaten egg and stir until blended. Spread over prepared fruit in casserole. Bake at 350 degrees for 30 minutes. Works as a topping for any fruit. Makes a 4 inch casserole.

## **Yellow Cake**

1 ½ cups mix  
2/3 cup sugar  
½ cup water  
1 egg  
½ tsp vanilla

Stir sugar into mix. Combine water, egg and vanilla. Stir half the liquid into the mix and beat 2 minutes. Add remaining liquid and beat 2 minutes. Bake in pan lined with wax paper at 375 degrees for 25 minutes. Makes 1 8 inch layer.

This cake can be used for upside down cakes using fruits or berries.

## **Chocolate cake**

1 ½ cups mix  
¼ cup cocoa  
¾ cup sugar  
2/3 cup water  
1 egg  
½ tsp vanilla

Add cocoa to sugar and stir into mix. Combine water, egg and vanilla. Stir half the liquid into the mix and beat 2 minutes. Add remaining liquid and beat 2 minutes. Bake in pan lined with wax paper at 375 degrees for 25 minutes. Makes 1 8 inch layer.