

<p>Biscuits (Using Quick Mix)</p> <p>1. Stir together until blended. Drop dough by spoonful's onto baking sheet. Bake in 450 degree oven for 10-12 minutes or until golden brown.</p> <p>~Add 1/3 c. shredded cheese and chopped herbs to dough for a cheesy herb biscuit</p>	<p>Shopping List</p> <p>3 c. All-purpose quick mix 3/4 c. milk or water</p>
<p>Pancakes (Using Quick Mix)</p> <p>1. Put all the ingredients in a bowl. Stir well and add more water if you want thinner pancakes. 2. Pour a small amount of batter onto a hot greased griddle or skillet. 3. Cook slowly until the top is covered with bubbles. 4. Turn and cook until second side is well browned. Continue with rest of batter.</p>	<p>Shopping List</p> <p>1 c. basic quick mix 1/2 c. water 1 egg, beaten</p>
<p>Coffee Cake (Using Quick Mix)</p> <p>1. Preheat oven to 350 degree. 2. Spray an 8" pan with cooking spray. 3. Combine quick mix and sugar in medium bowl. Mix egg, milk and vanilla. Add to dry ingredients and stir to combine. 4. Prepare filling by mixing flour, brown sugar and cinnamon. Cut in butter till mixture is crumbly. 5. Spread half of the cake batter in bottom of pan. Sprinkle filling over batter. Top with remaining batter. 6. Bake 40-50 minutes until toothpick comes out clean.</p>	<p>Shopping List</p> <p>3 c. All-purpose quick mix 1/3 c. sugar 1 egg 1 c. milk or water 1 tsp. vanilla extract</p> <p>1/2 c. flour 1/2 c. packed brown sugar 1 tsp. cinnamon 1/4 c. butter or margarine</p>
<p>Baked Maple Cinnamon Donuts</p> <p>1. Preheat the oven to 400 degrees. 2. Toss the cinnamon and sugar together and set aside. 3. In a large bowl whisk together all the dry ingredients. 4. In another bowl stir together oil, lemon juice, maple syrup, egg and yogurt. 5. Make a hole in the center of the dry ingredients and pour the wet ingredients into the hole. Gently fold everything together until combined. 6. Divide batter evenly into a greased donut pan. 7. Before baking be sure to clean off any stray dough around the circle so there's a hole in the middle of the donut. 8. Bake for 10 minutes or until golden brown. Let cool for a few moments and then flip over onto a cooling rack while still warm. 9. Use a pastry brush to butter your donuts and then dip each donut in the cinnamon sugar mixture to coat. Makes 6 donuts.</p>	<p>Shopping List</p> <p>1 c. all-purpose flour 3/4 tsp. baking powder 3/4 tsp. baking soda pinch of salt 1 egg (lightly beaten) 1 6 oz. container vanilla yogurt 1 tbs. canola oil 2 tsp. lemon juice 2 1/2 tbs. real maple syrup 1 1/2 tsp. cinnamon 1/2 c. sugar 2 tbs. butter (melted)</p>
<p>Vanilla Glazed Donuts</p> <p>Donuts:</p> <p>1. Pre-heat oven to 325 degrees and lightly grease or cooking-spray the donut pan. 2. In a large bowl, mix together flour, sugar, baking powder, cinnamon (and salt). 3. Add buttermilk, egg, vanilla and melted butter. Whisk or stir to combine. 4. Spoon into a donut pan. 5. Bake 8 to 11 minutes in the preheated oven, until doughnuts spring back when touched or until dough is set. Donuts will not be golden brown, but should be springy. 6. Allow to cool slightly before removing from pan, about 5 minutes.</p> <p>For the Glaze:</p> <p>1. While donuts are baking or cooling, make the glaze by combining powdered sugar, vanilla extract, and the milk one tsp. at a time, until desired consistency is achieved. 2. Dip the donuts into the glaze while warm (or cool). 3. Add sprinkles or other extras at end as desired.</p>	<p>Shopping List</p> <p>Donuts:</p> <p>1 c all-purpose flour 6 tbs. white sugar 1 tsp. baking powder 1/4 tsp. cinnamon 1/2 tsp. salt (I omitted) 6 tbs. buttermilk 1 egg 1/2 tsp. vanilla extract 1 tbs. butter, melted 1/2 c (or more) powdered sugar</p> <p>Glaze:</p> <p>1/2 c. powdered sugar 1/2 tsp. vanilla extract 1-2 tsp. Milk</p>