

<p>All Purpose Quick Mix</p> <p>In a large bowl, sift together the dry ingredients. With Pastry blender (or your hands) cut in shortening until mixture resembles cornmeal in texture. Store in airtight container.</p>	<p>Shopping List</p> <p>5 lb. bag flour (20 c.) 4 c. nonfat dry milk powder or buttermilk powder 3/4 c. baking powder 2 tbs. salt 1 tbs. cream of tartar 5 c. vegetable shortening</p>
<p>Tortilla Mix</p> <p>Combine dry ingredients in a bowl and stir with whisk to fully mix. Cut in shortening with pastry blender or hands. Store mix in airtight container.</p> <p>To Make:</p> <ol style="list-style-type: none"> Place 2 c. tortilla mix in a bowl, making a well in the center. Add 1/2-3/4 c. warm water, a little at a time, mixing until you have a soft dough. Knead dough for a short time till it becomes elastic. Cover with plastic and let it rest 10-15 minutes. Form small balls, pull the dough around the bottom of the ball to make top smooth. Set aside, covered with plastic wrap. <p>Dip balls in flour and roll into thin rounds Cook in a griddle until each side bubbles.</p>	<p>Shopping List</p> <p>16 c. flour (use unbleached or add up to 1/2 whole wheat) 2 tbs. baking powder 2 tbs. salt (you can use a little less, but some salt really does make a difference in the flavor) 1/2 C-1c. shortening (I like about 3/4 c. of palm shortening (no trans fat!))</p>
<p>Pancake Mix</p> <p>In a large bowl, whisk all ingredients together. Store in large airtight container.</p> <p>To Make:</p> <p>2 c. perfect pancake mix 1 1/2 c. water (or to desired consistency) 1 egg 2 tbs. oil</p> <p>In a medium bowl, combine egg, oil and water. Whisk in pancake mix. Let stand 2 minutes. Add additional water, if desired. Cook on preheated griddle or pan.</p>	<p>Shopping List</p> <p>6 c. Unbleached flour 2 c. Whole wheat pastry flour 2 c. Nonfat dry milk powder (or buttermilk powder) 1/2 c. sugar 3 tbs. baking powder 1 1/2 tbs. baking soda 2 tsp. salt</p>
<p>Cornbread Mix</p> <p>Combine all ingredients in a bowl and stir with wire whisk. Store in airtight container</p> <p>To make:</p> <p>1 egg, beaten 1/2 c. water 2 tbs. oil 1 1/4 c. cornbread mix</p> <p>Preheat oven to 425 degrees. Mix egg, water and oil. Add cornbread mix and stir to combine. Place batter in greased 8" x 8" pan and bake for 12-15 minutes, until golden brown.</p>	<p>Shopping List</p> <p>4 c. unbleached flour 4 c. yellow cornmeal 2 c. nonfat dry milk (or buttermilk powder or milk powder substitute) 1 c. sugar 1/2 c. baking powder 1 tbs. baking soda 2 tsp. salt</p>
<p>Brownie Mix</p> <p>Mix together and store in airtight container.</p> <p>To Make:</p> <p>2 1/4 c. brownie mix 2 eggs, beaten 1/3 c. canola oil (or melted butter or margarine) 2 tsp. vanilla extract 1/2 c. chopped nuts or chocolate chips (optional)</p> <p>Preheat oven to 350 degrees. Grease an 8 inch square pan. Combine ingredients and mix until smooth. Bake for 30-35 minutes until center is set. Cool, cut, serve</p>	<p>Shopping List</p> <p>8 c. of sugar 6 c. of unbleached flour 2 c. of cocoa powder 1 1/2 tbs. baking powder 1 tbs. salt</p>
<p>Hot Chocolate Mix</p> <p>Mix all of the ingredients together and store in an airtight container.</p>	<p>Shopping List</p> <p>3 c. dry milk 2 c. powdered sugar 1 1/2 c. cocoa powder 1/4 tsp. salt</p>