

Scratch-Made Baking Master Mix

Use it to make baking easier for all kinds of recipes

4-1/4 cups all-purpose flour
1-1/2 Tablespoons baking powder
1/2 Tablespoon salt
1 teaspoon cream of tartar
1/2 teaspoon baking soda
3/4 cups instant nonfat dry milk
1-1/8 cups organic coconut oil refined expeller pressed or vegetable shortening

In food processor, pulse together flour, baking powder, salt, cream of tartar, baking soda and dry milk. Add coconut oil or vegetable shortening. Pulse several times; process until shortening is evenly distributed. Mixture will resemble cornmeal in texture. Do not overmix; break up any large clumps. Put in large airtight container. Label. Store in a cool, dry place. Use within 10 to 12 weeks.

Yield: about 6-1/2 cups Baking Master Mix

Inspired by Make-A-Mix Cookery book, 1978

About the Recipe: The advantage of using a Scratch-Made Master Mix is that you can add fresh, high-quality ingredients to your mix. Many times, prepackaged mixes have included preservatives and older ingredients. You start with a portion of the mix and then turn it into muffins, pancakes, coffeecakes, biscuits, pies, cookies, or desserts. The mix, using shortening, will stay fresh for about 10 to 12 weeks in an air-tight container.