



Baking Mix

Ingredients:

6 c. all purpose flour
1/4 c. baking powder
2 tbsp. sugar
1 tsp salt
1 c. cold butter

Combine all ingredients in a food processor and pulse until mixture resembles coarse crumbs.

Store in an air-tight container in the fridge. Use within six months.

Suggested Uses:

For biscuits: combine 2 c. baking mix and 2/3 c. milk until mixed well. Drop by spoonful onto greased cookie sheet and bake at 450 degrees for 10-12 minutes. Makes about 6 biscuits.

For pancakes: combine 2 c. baking mix, 1 1/4 c. milk, 2 eggs and 2 tbsp oil. Mix well and pour into skillet. When top is covered in bubbles, flip over and cook until lightly browned. Makes about 12 pancakes.

For waffles: combine 2 c. baking mix, 1 1/4 c. milk, 1 egg and 2 tbsp oil. Mix well and pour onto waffle iron. Cook until steaming stops. Makes about 4 waffles.

For Dumplings: Mix 2 c. baking mix and 2/3 c. milk until combined. Drop by spoonfuls into boiling stew. Cover and simmer 15 minutes.