

Master Baking Mixes developed by Purdue University

Master Mix Ingredients (MMix):

5 pounds of flour

2 ½ cups powdered milk

¾ cup of baking powder

½ cup sugar

3 tbsp. salt

2 tbsp. cream of tartar

2 pounds of vegetable shortening

Stir dry ingredients in a Fix-N-Mix Bowl. Cut shortening into dry mix until looks like cornmeal. Store in modular mate 3. Yields 28 cups of mix enough to prepare one batch of each below.

Baking Product Temp & Time	MMix	Sugar	Eggs	Water	Other	Method
Biscuits (1doz) 450° 8-10 mins	3 cups	-	-	¾ cup	-	Blend, Knead 10 Strokes
Pancake/Waffles 18 med size/6 Lrg	3 cups	1 T	1	1½ cup	-	Just blend Hot Griddle
Muffins (1 doz) 450° 25 mins	3 cups	2 T	1	1 cup	-	Mix Water & Egg Blend with Dry ingredients
Gingerbread 8x8 350° 40 mins	2 cups	¼ cups	1	½ cup	½ cup molasses ½ tsp. cinnamon, ginger & ground cloves	Beat Egg, water molasses Blend all dry ingredients, Gradually add liquid
Drop cookies 375° 10 - 12 mins	3 cups	1 cup	1	⅓ cup	1 tsp of vanilla ½ cup nuts/ chocolate chips or both	Blend & Drop on cookie sheet
Coffee cake 400° 25 mins	3 cups	½ cup	1	⅔ cup	Topping: ½ cup brown sugar 3 Tbsp. butter ½ tsp. cinnamon ¼ cup of chopped nuts and raisins	Blend, cover with topping, bake
Cake yellow or Chocolate 2 - 8" pans 325° 25 mins	3 cups	1½ cup	2	1 cup	1 tsp. vanilla (½ cup cocoa)	Blend sugar into mix. Beat eggs and water. Add ½ water to mix. Beat 2 mins. Repeat & bake