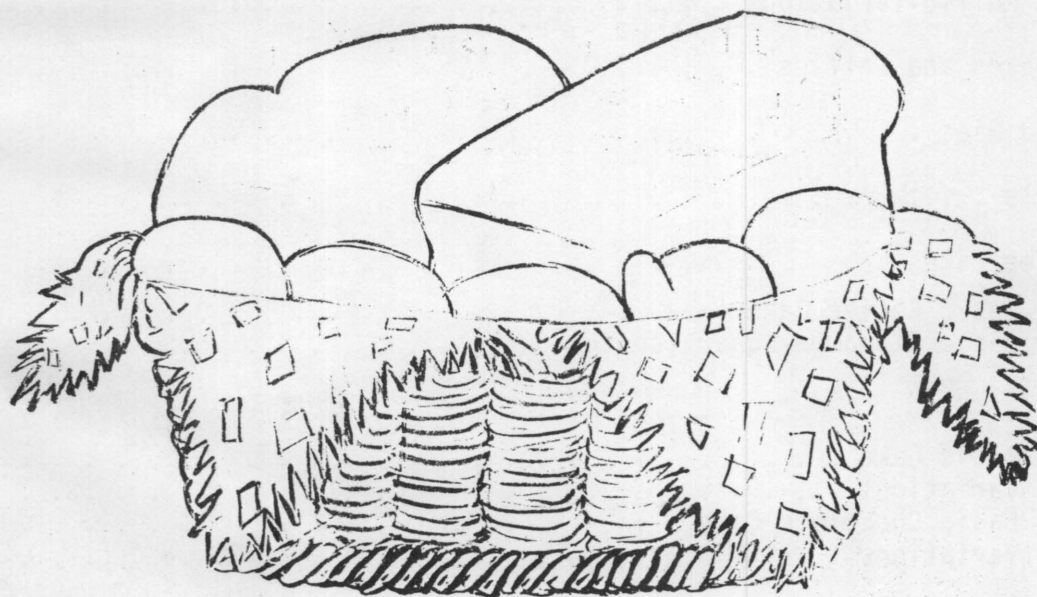


# MASTER mix



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Issued in furtherance of Cooperative Extension Work, Acts of May 8 and June 30, 1914, in cooperation with USDA. W. E. Skelton, Dean, Extension Division, Cooperative Extension Service, VPI & SU, Blacksburg, Virginia 24061.

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MASTER MIX

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# Master Mix

## WHAT IS MASTER MIX?

It is an all-purpose baking mix you can make up ahead of time and store in quantity. It can be used in recipes calling for a commercial biscuit mix and adapted to other recipes.

Master Mix saves time and money. This mix made at home is cheaper than a commercial mix. And it already contains milk. It gives a tender product because of the fat content.

### Suggestions for Using Mix

Storage: Store in a tightly covered container. Master Mix made with vegetable shortening may be stored at room temperature for six weeks. Mix made with lard should be refrigerated.

### Adapting Your Recipes for Use with Master Mix

If you wish to use a special recipe with Master Mix, substitute  $1\frac{1}{2}$  cups of the Mix for each cup of flour called for in your recipe. The Mix will contain the necessary baking powder, salt, fat. Since the Mix contains dry milk, water may be used instead of the milk called for in the recipe.

### Measuring Mix for Recipes

- Do not sift Master Mix
- Stir lightly before measuring
- Spoon Mix lightly into cup and level top of cup with knife

## Master Mix

### For 12 Cups of Mix

- 8 cups unsifted all-purpose flour
- $\frac{1}{3}$  cup double-acting baking powder
- 1 tablespoon salt
- 2 tablespoons sugar
- 2 cups nonfat dry milk
- $1\frac{2}{3}$  cups lard (or 2 cups hydrogenated shortening)

### For 29 Cups of Mix

- 18 cups or 5 lbs. unsifted all-purpose flour
- $\frac{3}{4}$  cup double-acting baking powder
- 3 tablespoons salt
- 4 tablespoons sugar
- 5 cups nonfat dry milk
- 4 cups lard (or 5 cups hydrogenated shortening)

Spoon flour into measuring cup. Level off at the cup mark but don't shake or pack the flour down. If you do, you'll get too much flour, and the products made from the mix will be dry and heavy.

Measure the baking powder, salt, sugar and nonfat dry milk and add to the measured flour. Stir or sift these dry ingredients together until well mixed.

Measure the lard or shortening and add to the dry ingredients. Cut in the lard or hydrogenated shortening until the fat is so finely blended you can't tell it from the flour.

Store in a covered jar or can or in a large plastic bag.



For 29 Cups of Mix Using Self-Rising Flour

1 - 5# bag self-rising flour  
5 cups nonfat dry milk

1/4 cup sugar  
5 cups hydrogenated shortening (or 4  
cups lard)

## Biscuits

BASIC BISCUITS

2 cups Mix  
1/3 cup water \*

1. Add liquid to Mix. Stir 20 to 25 times.
2. Turn onto lightly floured board and knead about 15 minutes
3. Roll to 1/2 inch thickness. Cut with a floured biscuit cutter or in squares using a floured knife. Place on ungreased baking sheet
4. Bake in hot oven (425 degrees F.) for 10 minutes.

Yield: 12 - 14 biscuits

\*Add a little at a time until easy to handle

Cheese Biscuits

Add 1/3 cup grated sharp cheese to Mix. Proceed as in basic biscuits.

Drop Biscuits

Increase liquid in basic recipe to 2/3 cup. No kneading or rolling is required. Drop by spoonfuls onto greased baking sheet or into well-greased muffin pans.

Dumplings

1. Increase liquid in basic biscuit recipe to 2/3 cup. Stir until well mixed.
2. Drop by spoonfuls on top of boiling beef stew or chicken.
3. Cover tightly and steam 12 minutes without removing lid. Serve at once. Of course, larger dumplings require longer cooking than smaller ones.

(One-fourth teaspoon poultry seasoning may be added to dry ingredients if dumplings are to be served with chicken.)



### Meat Pinwheels

1. Reduce liquid in basic biscuit recipe to 1/4 cup. Roll dough into rectangular shape and about 1/4 inch thick.
2. Add thin white sauce or cold gravy to 1½ to 2 cups cooked ground meat (highly seasoned and cold). Meat may be ground left-over roast beef, ham or chicken.
3. Spread meat mixture over dough, leaving a 1/2 inch margin all around the edge.
4. Roll as for jelly roll, beginning with a short edge.
5. Cut into one-inch slices. Place on greased baking sheet.
6. Bake in a hot oven (425 degrees F.) for 20 to 25 minutes or until browned.
7. Serve hot with additional heated sauce or gravy. (Diluted cream of mushroom soup or tomato soup may be used for sauce.)

### Deviled Ham Rolls

1 recipe Master Mix Biscuits  
2 - 3 oz. cans deviled ham

1/2 teaspoon prepared mustard  
1/2 teaspoon horseradish

Roll dough in rectangular shape, 1/4-inch thick. Combine rest of ingredients and spread on dough. Roll and slice. Place on ungreased sheets, cut side down. Bake at 450 degrees F. for 12 to 15 minutes. Serve as bread or as main dish topped with creamed peas.

### Bread Sticks

1. Roll biscuit dough 1/2 inch thick. Cut into strips about 1/2 inch wide or roll with hands. Cut into 3 or 4 inch lengths.
2. Brush strips lightly with melted butter or margarine. A small amount of caraway, dill, sesame or anise seed may be sprinkled on the strips. The strips may also be rolled in garlic butter. Use 1/8 teaspoon (or more) garlic salt for each tablespoon melted butter or margarine.
3. Place on greased baking sheet.
4. Bake at 425 degrees F. for 10 minutes. Serve hot.

Yield: 16 bread sticks

### Boston Tea Drops

1 cup creamed cottage cheese  
6 tablespoons milk

1/8 teaspoon thyme  
2 cups Master Mix

Beat cheese with egg beater until almost smooth. Add with milk and thyme to biscuit mix. Stir well with fork until blended. Dough will be sticky. Drop by spoonfuls on a well greased sheet. Bake at 425 degrees F. for 10 to 15 minutes. Serve as soon as they come from the oven.

### Cornbread

1 cup Master Mix  
1 cup cornmeal  
2 teaspoon sugar  
1/2 teaspoon baking soda

1/2 teaspoon salt  
1 egg, beaten  
1 cup buttermilk or sour milk\*

\*To make sour milk - put 1 tablespoon vinegar or lemon juice in a measuring cup. Fill with milk. Let set a few minutes.

1. Add 1 tablespoon butter or margarine to baking pan. Put in oven set at 425 degrees.
2. Combine Master Mix, cornmeal, sugar, baking soda, and salt.
3. Add beaten egg to buttermilk and blend with dry ingredients.
4. Pour into hot pan. (For a softer type cornbread, you can pour 1/2 cup milk over top -- do not stir.)
5. Bake at 425 degrees for 25-30 minutes or until done.

#### Oven Brown Corn Squares

1 - 8½ oz. can creamed style corn  
2 cups Master Mix

Melt 2 tablespoons margarine in 10x15" jelly roll pan. Combine ingredients. Lightly cover pastry cloth with Master Mix. Turn out dough and pat until 1/2-inch thick. Cut in squares. Turn squares over in melted butter. Bake 12-15 minutes at 450° F.

## Rolls

#### Biscuit Rolls

5½ cups Master Mix  
1 package dry yeast

1 tablespoon sugar  
1½ cups (warm - not hot) water

Mix 2½ cups mix and dry yeast with 1 cup warm water in bowl. Beat thoroughly (electric mixer may be used). Add remaining 1/2 cup water and 3 cups of Mix. Blend to make a soft dough. Turn out on lightly floured board. Knead 20 to 25 times to form round ball (smooth).

Roll dough to one-half inch thickness. Cut dough in circles and arrange on baking sheet or pan. Cover. Let rise about 1 hour. Bake at 400 degrees F for 20 minutes.

## Pie Crust

#### Pie Crust

2 cups Master Mix  
1/4 cup boiling water (add more or less as needed)

1/4 cup soft butter or shortening

Heat oven to 450 degrees F. Cut butter into Master Mix gradually with fork until dough forms ball. Dough will be puffy and soft. Divide dough into two balls. Roll each ball of dough out into thin circle. Place in 9-inch pie pan.

Bake 8 to 10 minutes. Cool. Pour in filling.

# Breads

## Banana Loaf

1 egg  
1/4 cup buttermilk  
1 cup mashed ripe bananas (2 or 3)  
2/3 cups sugar

2½ cups Master Mix  
1/4 teaspoon soda  
1/2 cup chopped nuts (optional)

Heat oven to 350 degrees F. Grease thoroughly and lightly and dust with flour a loaf pan 9x5x3 inches. Break egg into a bowl and beat with a fork about 1 minute. Add remaining ingredients and stir to blend; then beat a few strokes until almost smooth. Turn batter into prepared pan and bake 50 to 55 minutes or until a toothpick stuck in the center comes out clean. Cool completely before slicing. It is better to wait a day before slicing.

## Lemon Drop Bread

1/4 cup butter  
1/3 cup sugar  
1 egg, unbeaten

1 cup milk  
1 tablespoon lemon juice  
2 cups Master Mix

Cream butter; add sugar gradually. Cream until light and fluffy. Add egg. Beat well. Add Master Mix, the milk; stir quickly until just blended. Add lemon juice. Pour into well-butter square baking pan, 8x8x2 inches. Sprinkle with lemon topping. Bake in hot oven at 400 degrees F. for 30 to 40 minutes. Cut into squares. Serves 9.

### Lemon Topping

Mix 1/3 cup sugar , 2 teaspoons grated lemon rind and 1 teaspoon melted butter with fork.

## Orange-Cranberry Bread

2½ cups Master Mix  
Grated rind of one orange

1 cup cranberry-orange relish  
1 egg

Blend Master Mix with egg, cranberry-orange relish and orange rind. Stir until just blended. (Mix will be slightly lumpy.) Pour mixture into loaf pan (greased and floured). Bake in pre-heated oven 350 degrees F. for 45-50 minutes. Yield: 1 loaf.



# Muffins

## BASIC MUFFINS

2 cups Master Mix  
4 teaspoons sugar  
1 egg  
2/3 cup water

1. Stir sugar into Mix
2. Beat egg and add to liquid
3. Add liquids to dry ingredients. Stir about 15 strokes or just enough to blend.
4. Bake in well-greased muffin pans in hot oven (400 degrees F.) for about 20 minutes.

Yield: 12 medium muffins.

Muffin Variations -- to make each of the following muffin variations, use the basic muffin recipe above, then add the ingredients called for in each variation.

### Apple Muffin

Add 3/4 cup finely-diced peeled apples, 1/16 teaspoon cinnamon and a dash of nutmeg to Mix. If apples are very tart, sugar may be increased to 2 tablespoons.

### Banana Muffins

Add 1/2 cup mashed banana and 1/4 teaspoon nutmeg. Reduce liquid to 1/2 cup.

### Blueberry Muffins

Add 1/2 cup canned or fresh blueberries to plain muffin batter. Canned blueberries should be drained and rinsed before using.

### Cheese Muffins

Add 2/3 cup grated, sharp cheese to Mix.

Muffins may be baked in the tiny muffin tins, and the recipe will make 24.

These tiny muffins are delicious dipped in melted butter and then rolled in cinnamon sugar.

# Pancakes and Waffles

## BASIC PANCAKES AND WAFFLES

2 cups Master Mix  
1 teaspoon sugar  
1 egg  
1 cup water\*

1. Add sugar to Mix.
2. Beat egg slightly and combine with water.
3. Add liquid to dry ingredients and stir about 25 strokes. (Batter will not be smooth).
4. Bake cakes on a pre-heated griddle. Turn when bubbles appear on the surface of the pancakes. This recipe may be used for waffles.

\*Less liquid may be used for a thicker batter.

Yield: About 16 four-inch cakes or 4 small waffles.

# Fried Pies

## FRIED FRUIT PIES

2 cups Master Mix  
1/2 cup water

1. Add liquid to Mix. Stir 20 to 25 strokes.
2. Turn onto lightly floured board and knead about 15 times.
3. Roll to pastry thickness and cut into 5-inch circles.
4. Place 2 tablespoons thickened, sweetened, cooked fruit on one half of circle. Keep fruit from outer edge of circle. Fold over and seal edges firmly with fork dipped in flour. Filling should be thick and cold. Canned prepared pie filling may be used.
5. Fry in deep hot fat (350 degrees F.) for 3 minutes, turning once.
6. Pies may be baked in moderately hot oven (400 degrees F.) for 18 to 20 minutes instead of fried. Make steam holes in top crust of pie with fork before baking. Use no steam holes in fried pies or fat will seep into filling.

Yield: 6 pies.

### Fruit Filling Suggestions

#### Applesauce

Use 2 tablespoons thick, seasoned applesauce for each fried pie

#### Dried Apricot

1/2 cup dried apricots, cooked, drained and mashed.

3 tablespoons sugar

Add sugar to apricots and use in above recipe.

#### Pineapple

4 teaspoons sugar

2 teaspoons corn starch

2/3 cup crushed, drained pineapple.

Thoroughly mix sugar and corn starch. Add to pineapple and cook until thick. Cool.

#### Mincemeat

Canned mincemeat makes an excellent filling. Mincemeat may be mixed with equal parts of thick applesauce.

## Swirls

### SWIRLS

2 cups Master Mix

2 tablespoons sugar

1/2 cup water

1. Stir sugar into Mix
2. Add liquid and stir 20 to 25 strokes.
3. Turn onto lightly floured board and knead 10 to 15 times.
4. Roll dough 1/3 inch thick and 6 to 8 inches wide. (Width increases with rolling and cutting)
5. Spread evenly with filling and roll as for cinnamon rolls. Cut about 3/4 to 1 inch thick.
6. Place in greased muffin pans with cut side up.
7. Bake in moderate oven (375 degrees F.) for 20 minutes.

Yield: 12 swirls.

### Cheese Filling

Reduce sugar to 1 tablespoon in Swirl dough

1/2 cup grated sharp cheese

1/2 teaspoon grated onion (or juice)

Pinch of oregano

Mix ingredients together and spread evenly on rolled dough

Optional: Sprinkle caraway seed on top of swirls after placing in pan.



### Cinnamon Filling

2 tablespoons softened butter or margarine  
1/4 cup sugar \*  
1/4 teaspoon cinnamon

Spread butter on dough. Sprinkle with cinnamon and sugar.

\*Half could be brown sugar

## Coffee Cakes

### BASIC COFFEE CAKE

2 cups Master Mix  
1/3 cup sugar  
1 egg  
1/2 cup water

1. Stir sugar into Master Mix.
2. Beat egg and add to liquid
3. Add liquid to Mix. Stir until ingredients are thoroughly blended (about 25 strokes.)  
Beat until fluffy.
4. Spread half of batter in greased pan (8x8x2 inch pan)
5. Sprinkle one-half of any of the toppings evenly over batter.
6. Spread remaining batter in pan and cover with the rest of the topping.
7. Bake in moderate oven (375 degrees F.) for about 20 minutes.

### BASIC CINNAMON-SUGAR TOPPING

1/4 cup white sugar\*  
1/4 cup brown sugar\*  
2 tablespoon Mix  
1 teaspoon cinnamon  
3 tablespoons butter or margarine

1. Combine the dry ingredients
2. Cut fat into dry ingredients with pastry blender
3. Put topping on top of coffee cake batter. Using a knife, swirl topping through the batter.

\*All brown or all white sugar may be used.

# Cakes

## BASIC CAKE

1-1/2 cups Mix  
1/2 cup sugar  
1/2 cup water  
2 eggs  
1/2 teaspoon vanilla

1. Stir sugar into Mix.
2. Combine water, eggs and vanilla.
3. Add half of liquid to dry mixture and beat 2 minutes at medium speed on electric mixer.
4. Add remaining liquid and beat one minute at low speed.
5. Pour batter into 9-inch layer pan the bottom of which has been lined with waxed paper.
6. Bake in moderate oven (350 degrees F.) for about 25 minutes.

Yield: One 9-inch layer or 12 cup cakes.

## Variations

### Apple Sauce Spice Cake

Omit water and vanilla in basic cake recipe. Instead, use 1/2 cup tart applesauce, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg and 1/8 teaspoon cloves. Increase sugar to 2/3 cup.

Optional: Add 1/4 cup chopped raisins and 1/4 cup nuts.

### Banana Cake

Reduce water to 1/3 cup and add 1/2 to 2/3 cup mashed bananas to basic cake batter. One-sixteenth teaspoon nutmeg may be added if desired.

### Burnt Sugar Cake

Carmelize 1/4 cup white sugar in heavy skillet. Slowly add 1/4 cup boiling water, stirring constantly. Cool. Add water to make 1/2 cup liquid. Reduce sugar to 1/4 cup in basic cake recipe and use burnt sugar liquid for the water.

### Date Cake

Add 1/2 cup pitted, chopped dates to basic cake batter. One-fourth cup chopped nuts may be added with the final addition of liquid.

### Peppermint Cake

Add 3 tablespoons finely crushed peppermint stick candy and 2 drops of red food coloring.

May be topped with chocolate icing or with powdered sugar frosting to which crushed peppermint stick candy has been added.

### Pineapple Cake

Use juice drained from an 8-ounce can of crushed pineapple for liquid in basic cake (add water to make 1/2 cup). Reduce sugar to 1/3 cup. Add crushed pineapple with last addition of liquid. Bake 30 minutes in 350 degree F. oven.

### Prune Cake

Add 1/2 cup cooked chopped prunes, 1/2 teaspoon cinnamon and 1/8 teaspoon nutmeg to basic cake batter. Use lemon extract instead of vanilla. Prune juice may be used for half the liquid, if desired.

### Upside-Down Cake

1. Melt 1/4 cup butter or margarine in 9-inch iron skillet.
2. Sprinkle with 1/2 cup firmly packed brown sugar.
3. Arrange fruit over brown sugar. Use approximately 1-1/2 cups fruit or cover bottom of pan. (Cherries, peaches, pineapple, apricots, or other fruit may be used.)
4. Use basic cake batter. If fruit juice is light colored (peach, pineapple or apricot) fruit juice may be used for all or part of the liquid in cake.
5. Spread batter over fruit and bake at 350 degrees F. for 30 minutes.

### Hawaiian Buttermilk Cake

1-1/3 cup Master Mix	1 egg
3/4 cup sugar	3/4 cup buttermilk
1/4 teaspoon soda	1 teaspoon vanilla
3 tablespoons butter, melted	

Mix Master Mix, sugar and soda well. Add butter, egg and 1/2 of buttermilk. Beat vigorously 1 minute. Stir in remaining buttermilk and vanilla; beat one-half minute. Pour into 8x8x2 inch buttered and floured pan. Bake in moderate oven, 350 degrees 35 to 40 minutes. Cool 15 minutes. Leave in pan. Spread with pineapple glaze. Yield: 9 servings.

### Pineapple Glaze

Mix 1/2 cup undrained, crushed pineapple, 2 tablespoons orange juice and 2 teaspoons cornstarch. Cook over low heat until thickened and clear, stirring constantly. Cool slightly. Spread over top of cake.



### Sour Cream Crumb Cake

3 tablespoons sugar  
1/4 cup flour  
Few grains cinnamon  
2 tablespoon butter  
1 1/4 cups Master Mix  
3/4 cup sugar

1/4 teaspoon soda  
3 tablespoons butter, melted  
1 egg  
3/4 cup sour cream  
1 teaspoon vanilla

Combine Master Mix, 3/4 cup sugar, and soda. Add melted butter, egg and half of the sour cream. Beat vigorously 1 minute. Stir in remaining sour cream and vanilla. Beat 1/2 minute. Pour into buttered and floured 8x8x2 inch pan. Sprinkle crumb mixture over top of batter. Bake at 350 degrees F. for 35 to 40 minutes. Yields: 9 servings.

### Crumb Topping

Mix 3 tablespoons sugar, flour, cinnamon in bowl; add butter; cut in with 2 knives or pastry blender until crumbly. Set aside.

### BASIC CHOCOLATE CAKE

1 1/2 cups Mix  
1/3 cup cocoa  
3/4 cup sugar  
2/3 cup water  
2 eggs  
1/2 teaspoon vanilla

1. Combine cocoa and sugar and add to the Mix.
2. Combine water, egg and vanilla
3. Stir half the liquid into the dry mixture and beat 1 1/2 minutes at medium speed. Scrape bowl occasionally.
4. Add the remaining liquid and beat for one minute.
5. Put batter in 9-inch layer pan, the bottom of which has been lined with wax paper.
6. Bake in a moderate (350 degrees F) oven for about 25 minutes.

Yield: one 9-inch layer or 12 cup cakes.

### Variations

To make each of the following variations, use the basic chocolate cake recipe above, then add the ingredients called for in each variation.

#### Chocolate Mocha

Add 1 tablespoon instant coffee to dry ingredients.

or

Use 2/3 cup strong coffee for liquid

### Chocolate Spice

Add the following spices to the dry ingredients: 1/2 teaspoon cinnamon, 1/8 teaspoon nutmeg and 1/8 teaspoon cloves.

### Chocolate-Orange

Substitute strained orange juice for the water in basic chocolate cake.

### Chocolate-Buttermilk

1. Add 1/4 teaspoon baking soda to dry ingredients.
2. Use buttermilk for liquid
3. Proceed as for basic chocolate recipe

## Cookies

### BROWNIES

1 cup Mix  
1 cup sugar  
1 teaspoon vanilla

1/3 cup cocoa  
2 eggs, beaten  
1/2 cup chopped nuts

1. Combine dry ingredients
2. Add beaten eggs, vanilla and nuts. Blend until well mixed.
3. Spread in a greased pan (8x8x2 inch).
4. Bake in a moderate oven (350 degrees F.) for 30 minutes.

Yield: 16 brownies.

### DATE BARS

#### Filling

1/2 cup chopped dates  
1/4 cup water  
1/2 cup chopped nuts

1/3 cup sugar  
1/2 teaspoon grated lemon rind

1. Combine dates, sugar and water. Cook until thickened, stirring constantly (about 3 min.)  
Cool.
2. Add lemon rind and chopped nuts to cooled mixture.

#### Crumb Mixture:

1 cup Master Mix  
1/2 cup brown sugar  
1/4 cup butter or margarine, melted

1/2 teaspoon cinnamon  
3/4 cup quick-cooking oats

1. Combine dry ingredients. Stir in fat until crumbly.
2. Pat half of this mixture in bottom of shallow pan (8x8x2 inch).
3. Spread filling on crumb mixture in pan.
4. Sprinkle remaining dry mixture on top. Pat down evenly.
5. Bake in slow oven (325 degrees F.) for 35 minutes. Cool thoroughly before cutting.

Yield: 2 dozen bars

#### OATMEAL DROP COOKIES

1 cup Master Mix  
3/4 cup oatmeal  
1/8 teaspoon cloves  
3 tablespoons water  
1/4 cup raisins

1/2 cup sugar  
1/2 teaspoon cinnamon  
1 egg, beaten  
1/4 cup chopped nuts

1. Combine dry ingredients
2. Add water to egg
3. Combine liquid with dry ingredients and mix thoroughly
4. Add nuts and raisins and stir until well mixed.
5. Drop onto a greased baking sheet.
6. Bake in a moderately hot oven (400 degrees F.) for 10-12 minutes or until browned.

Yield: 2 dozen medium-sized cookies

#### PEANUT BUTTER REFRIGERATOR COOKIES

2 cups Master Mix  
1 cup chunk-style peanut butter  
1 tablespoon water

2/3 cup sugar  
1 egg, beaten

1. Stir sugar and peanut butter into Mix
2. Combine water and beaten egg and add to dry ingredients.
3. Stir thoroughly and shape into a roll in waxed paper
4. Refrigerate until needed and slice about 1/4 inch thick\*
5. Place on ungreased baking sheet and bake in moderate oven (375 degrees F.) for 10-12 minutes

Yield: 3-1/2 dozen cookies

\*If desired, dough may be immediately rolled into balls and pressed with fork and baked.

#### INSTANT LEMON COOKIES

3/4 cup Master Mix  
1 package instant lemon pudding  
(or any flavor)

1/4 cup salad oil  
1 egg

Combine Master Mix and pudding mix. Stir in oil and egg. Form into small balls. Place on ungreased cookie sheet. Bake at 350 degrees F. for 12-15 minutes.



# DESSERTS

## FRUIT COBBLER

1 can (1 lb. 13 oz.) fruit or  
3 cups fresh fruit, sweetened,  
and 3/4 cup water

2 tablespoons flour  
2 tablespoons cold water

### Topping:

1 cup Master Mix  
1/4 cup milk  
1 tablespoon sugar  
1 tablespoon butter or margarine

Heat oven to 425 degrees F. Heat fruit (with syrup) in saucepan. Blend flour and water stir into fruit. Heat to boiling; boil and stir 1 minute. Pour into 2-quart casserole.

Mix topping ingredients with fork to a soft dough. Drop dough by spoonfuls onto hot fruit. Bake about 20 minutes. Serve warm. Yield: 6-8 servings.

## FUDGE PUDDING

1 1/2 cups Master Mix  
1/2 cup nuts (if desired)  
2 tablespoons cocoa

1/2 cup sugar  
1/2 cup water

1. Mix the above ingredients and beat until thoroughly blended.
2. Pour this batter into greased 8 or 9 inch pan or 1 1/2 or 2 quart baking dish.
3. Mix the following ingredients and sprinkle over the batter:

1/3 cup brown sugar  
1/3 cup sugar  
1/4 cup cocoa

4. Pour 1 3/4 cups water carefully over batter and topping. Do not stir.
5. Bake in a moderate oven (350 degrees F.) for 40-45 minutes.
6. Serve warm

## GINGERBREAD

1 1/2 cups Master Mix  
1/2 teaspoon cinnamon  
1/8 teaspoon cloves  
1/3 cup water

1/4 cup brown sugar  
1/2 teaspoon ginger  
1/3 cup molasses  
1 egg, beaten

1. Add brown sugar and spices to Mix. (If brown sugar is lumpy, add to water instead of mix.
2. Combine molasses, water and egg,
3. Add half of liquids to dry ingredients and beat at medium speed for 2 minutes.
4. Add remaining liquids and beat one minute at low speed.
5. Pour batter into wax paper lined pan (8x8x2 inches).
6. Bake 30 minutes at 350 degrees F. Yield: 9 servings

### APPLE DUMPLINGS

3 cups cubed apples  
2 cups Master Mix

1/3 cup water

Add water to Master Mix. Mix thoroughly with fork. Divide into six equal parts. Roll on floured board in circles. Dough can be rolled in squares and cut into equal squares. Fill circle or squares with apples. Seal dough securely. Place in baking dish.

#### In sauce pan combine:

2 cups water  
1 cup sugar  
4 tablespoons butter

Dash nutmeg  
Dash cinnamon

Heat to boiling. Pour over dumpling. Bake in 325 degree oven for 35 minutes or until golden brown.

## Other Good Things

### BASIC PIZZA

1 cup Master Mix  
2 - 4 tablespoons water

1. Add water gradually--just enough to mix
2. Roll in circle, 1/4 inch thick
3. Place on baking sheet or pie pan. Turn up edges of dough.
4. Add your favorite pizza topping.
5. Bake in 425 degree F. oven for 12-15 minutes or until sauce bubbles and edges are brown

#### Meat Topping

Spread the pizza with tomato sauce. On top arrange pieces of pepperoni, chopped meat, or bits of cooked sausage, ground beef or bacon. Sprinkle with: oregano, garlic or onion powder, grated cheese or parmesan cheese.

#### Apple Topping

3-5 apples, pared and sliced, soak in fruit juice--orange or lemon  
1/2 cup brown sugar, mixed with 1/4 teaspoon nutmeg, 1 teaspoon cinnamon, 1 tablespoon flour  
2 tablespoons margarine, melted

Brush melted margarine on dough. Arrange apples on top. Sprinkle with cinnamon, nutmeg, sugar mixture and melted margarine. Bake at 350 degrees F. for 15-20 minutes.

### CARMEL CHEESE ROLLS

1 cup creamed cottage cheese  
3/4 cup finely rolled vanilla wafer  
crumbs  
1/4 cup dark brown sugar

2 cups Master Mix  
1/4 cup melted butter  
2 tablespoons sugar

Mix cheese, crumbs, sugar together with a spoon. Put Master Mix in another bowl; add milk, butter and sugar. Mix thoroughly with fork. Dough will be sticky, but do not add any more mix. Roll out dough between two sheets of waxed paper into a 12x18 inch rectangle. Remove top sheet of waxed paper; spread cheese-crumb mixture evenly over dough. Roll up tightly as for jelly roll, with the assistance of the bottom sheet of waxed paper. Cut gently in 1-inch slices. Place cut side up in greased muffin pans. Brush tops with melted butter. Bake in hot oven, 425 degrees F. about 15 minutes. Serve hot.

Yield: 12 rolls

### OATMEAL CAKE

1 cup oats (rolled oats may be used)  
1 cup white sugar  
2 eggs  
1 teaspoon cinnamon

1 1/4 cups boiling water  
1 cup brown sugar  
1 1/3 cups Master Mix  
1 teaspoon vanilla

Pour boiling water over oats; let stand 20 minutes. Put eggs in mixing bowl. Beat slightly; add sugar; beat or mix well. Add Master Mix, cinnamon, and vanilla. Beat well. Bake at 350 degrees for 30 to 35 minutes.

### Topping

3 tablespoons butter or margarine  
2/3 cup brown sugar  
3 or 4 tablespoons cream (evaporated milk)

Cream butter, add sugar and milk gradually. Blend until smooth. Spread on hot cake. Bake 5 minutes or broil until brown.



# Campfire Cooking

## DOUGHBOY

1. Make Master Mix Biscuits
2. Pinch off small ball of the dough
3. Roll between hands to form 4-inch long strip
4. Wrap around a stick or skewer
5. Hold over medium hot coals turning slowly to brown evenly.
6. Top with butter

## CAMPFIRE STEW WITH DUMPLINGS

In large saucepan, heat 1 can stew beef or homemade stew to boiling point. Mix 1 cup Master Mix as for biscuits. Drop dough by spoonfuls onto hot stew. Cook uncovered 10 minutes. Cover and cook 10 minutes longer,

## FRUIT DUMPLINGS

Heat 1 can fruit with syrup to boiling. Prepare Master Mix Biscuits and drop onto hot fruit. Cook 10 minutes uncovered. Cover and cook 10 minutes longer.