

# MISSOURI MIX

FOR HOME  
BAKING



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# MISSOURI MIX

FOR HOME BAKING

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Here is an all-purpose baking mix that you can make up ahead of time and store in quantity. It is always ready for quick adaptation to a variety of delicious baked products.

### Here's the Basic MISSOURI MIX Recipe

9 cups sifted all-purpose flour  
 $\frac{1}{3}$  cup double-acting baking powder  
1 cup plus 2 tablespoons nonfat milk solids  
4 teaspoons salt  
 $1\frac{3}{4}$  cups vegetable shortening  
OR  $1\frac{1}{2}$  cups of lard.

1. Stir baking powder, dry milk and salt into the sifted flour. Sift all dry ingredients together until well mixed.
2. Cut fat into flour mixture until all particles of fat are thoroughly coated and mixture resembles coarse cornmeal.

*Yield: 13 cups of MIX.*

## How Mix Helps

### Mix Saves Time

The busy homemaker can combine the dry ingredients and fat at one time for seven to ten bakings. Few mixing utensils are needed for the recipes, so that clean-up time is shortened, too.

### Mix Saves Money

This MIX made at home is one-third cheaper per cup than a commercial mix. The saving is actually greater since the MIX already contains the necessary milk as well as a higher percentage of fat. Because of this higher fat content the homemade MIX usually gives a more tender product than most commercial mixes.

### Quick Snacks:

Quickly prepared warm after-school snacks are possible with minimum effort. School children will want to make many of these recipes for themselves.

Many of these quick recipes can be a special treat for unexpected company.

### Variation of Liquids

Many of the following recipes call for fruit juices as the liquid since the dry milk solids are incorporated in the MIX. These fruit juices add variety as well as nutritive value.

# Hints on Mix

## Using Mix With Your Own Recipe

Should you have a special recipe that we have not adapted for use with the MISSOURI MIX, you may substitute 1½ cups of the MIX for each cup of flour called for in your recipe. The MIX will contain the necessary baking powder, salt, fat and milk.

*Storage:* Store in tightly covered container. Mixture may be measured into definite amounts, stored in plastic bags or jars and be ready for speedy mixing of your favorite recipe. MISSOURI MIX made with vegetable shortening may be stored at room temperature for six weeks. MIX made with lard should be refrigerated.

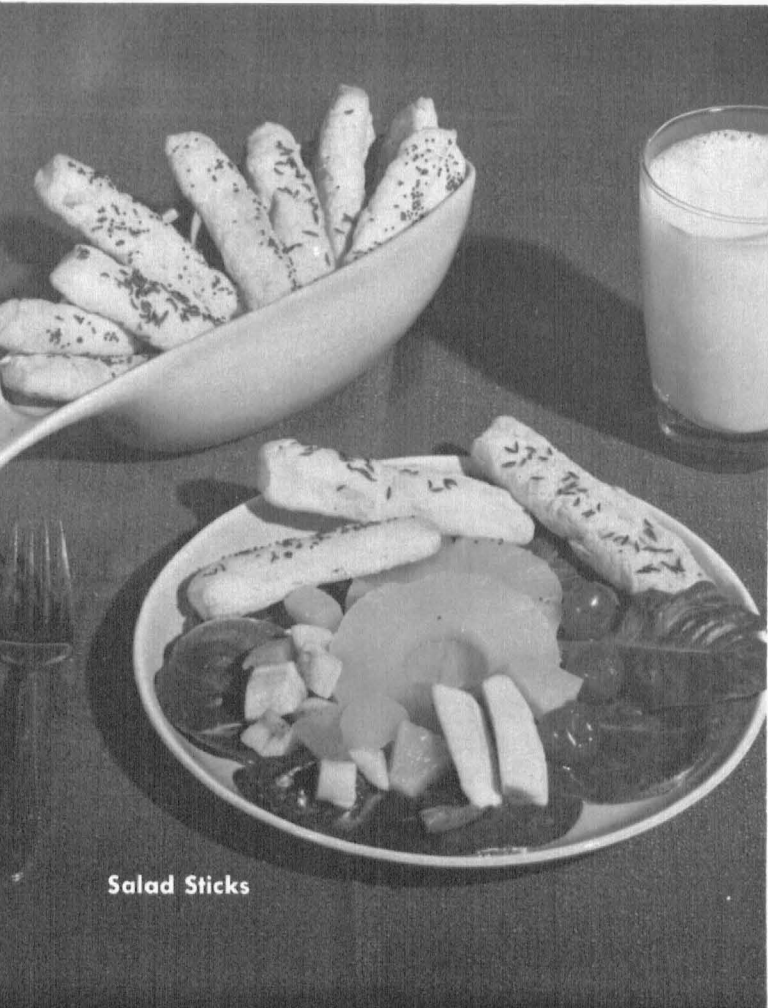
**USING OIL:** Oil cannot be substituted for solid fat in the Missouri MIX. However, if you first make up a mix of only the *dry* ingredients, you may add oil and liquid to this dry mix as you make each recipe. (The MIX recipe without fat makes 10 cups.)

If you do this, just add 2 tablespoons of oil and 2 tablespoons additional liquid to the liquid called for in the recipe and follow mixing directions as given.

Oil in the MIX makes satisfactory biscuits, muffins and coffee cakes, but cakes are not satisfactory.

**Measuring MIX for recipes:**  
**Do not sift MIX.**  
**Stir lightly before measuring.**  
**Lift lightly into cup and level with spatula.**

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## Biscuits

### BASIC BISCUITS

**2 cups MIX**  
**½ cup water**

1. Add liquid to MIX. Stir 20 to 25 times.
2. Turn onto lightly floured board and knead about 15 times.
3. Roll to ½-inch thickness. Cut with a floured biscuit cutter or in squares using a floured knife. Place on ungreased baking sheet.
4. Bake in a hot oven (425°F.) for 10 minutes.

**Yield:** 12-14 biscuits.

**Salad Sticks**

## BISCUIT VARIATIONS

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

### Bacon Biscuits

Add  $\frac{1}{4}$  cup minced crisp-cooked bacon to MIX. Follow recipe for basic biscuits.

### Cheese Biscuits

Add  $\frac{1}{3}$  cup grated sharp cheese to MIX. Proceed as in basic biscuits.

### Chicken-Broth Biscuits

Add  $\frac{1}{8}$  teaspoon poultry seasoning to MIX. One-fourth teaspoon celery seed may be added if desired. Remove chicken fat from broth before using. These biscuits are excellent served with any chicken dish or used as a topping for chicken pie. If baked on casserole, lower temperature to 400°F. and bake 20-25 minutes.

### Drop Biscuits

Increase liquid in basic recipe to  $\frac{3}{4}$  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  $\frac{3}{4}$  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.)

### Jelly Biscuits

1. Roll basic biscuit dough  $\frac{1}{4}$  inch thick.
2. Cut one half of the biscuits with a floured doughnut cutter and the rest with a biscuit cutter of the same size.
3. Lightly butter the thin biscuits.
4. Lay a doughnut-shaped piece of dough on top of each thin biscuit. Place on ungreased baking sheet.
5. Fill center opening with a teaspoon of jelly or jam.
6. Bake in a hot oven (425°). for 10 to 12 minutes.

### Jelly Triangles

1. Roll basic biscuit dough  $\frac{1}{4}$  inch thick.
2. Cut into 3-inch squares.
3. Place a teaspoon of jelly, jam or marmalade on each square.
4. Fold diagonally to form a triangle. Crimp edges together firmly with fork. Insert fork through top crust of triangle to allow escape of steam while baking.
5. Bake on ungreased baking sheet in hot oven (425°F.) for 12-14 minutes.

### Marmalade Upside-Down Biscuits

1. Cut rolled basic biscuit dough in circles to fit your muffin pans.
2. Place one teaspoon melted butter and two teaspoons of marmalade in bottom of each greased muffin cup.
3. Top with biscuit.
4. Bake in hot oven (425°F.) 10 to 12 minutes or until biscuits are brown.
5. After baking, turn muffin pan upside down so biscuits are topped with marmalade.
6. Serve immediately.

### Meat Pinwheels

1. Reduce liquid in basic biscuit recipe to  $\frac{1}{3}$  cup. Roll dough into rectangular shape and about  $\frac{1}{4}$  inch thick.

2. Add thin white sauce or cold gravy to  $1\frac{1}{2}$  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  $\frac{1}{2}$ -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 ( $425^{\circ}\text{F.}$ ) 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.)

### Nut Biscuits

Add  $\frac{1}{4}$  to  $\frac{1}{3}$  cup chopped nuts to MIX in basic recipe.

### Onion Biscuits

Add 1 to 2 teaspoons grated onion to MIX. These biscuits are excellent served with meat stews or used as topping for meat pies.

### Orange Biscuits

Use orange juice for the liquid. Add 1 teaspoon grated orange rind and 1 to 2 teaspoons sugar to MIX. Follow recipe for basic biscuits.

### Parsley-Pimiento Biscuits

Add 1 tablespoon chopped parsley and/or 1 tablespoon chopped pimiento to MIX. These biscuits are good with stews or used as topping for meat or chicken pies.

### Peanut Butter Biscuits

Add 1 tablespoon crunchy peanut butter to MIX.

### Raisin Biscuits

Add  $\frac{1}{3}$  cup raisins and 1 tablespoon sugar to MIX.

### Salad Sticks

1. Roll biscuit dough  $\frac{1}{2}$  inch thick. Cut into strips about  $\frac{1}{2}$  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  $\frac{1}{8}$  teaspoon (or more) garlic salt for each tablespoon melted butter or margarine.

3. Place on greased baking sheet.

4. Bake at  $425^{\circ}\text{F.}$  for 10 minutes. Serve hot.

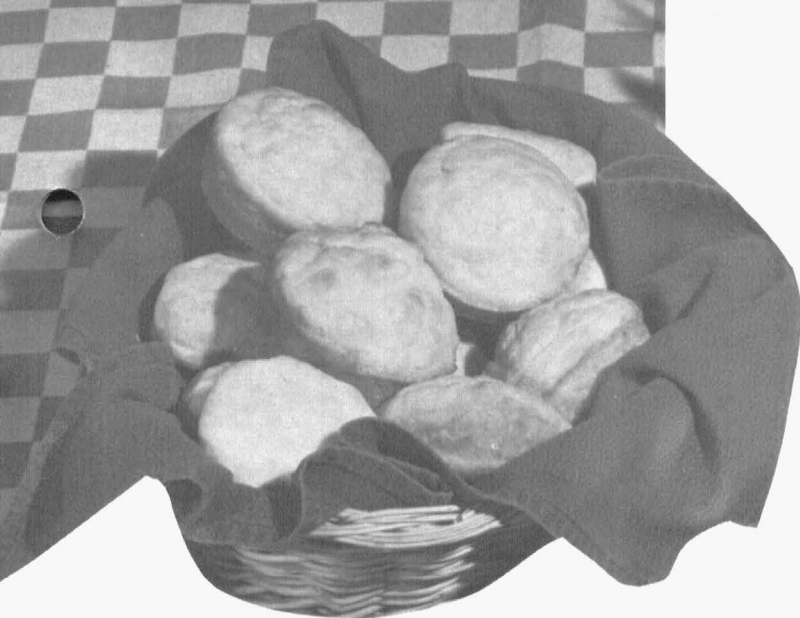
**Yield:** 16 salad sticks.



**For salad sticks cut biscuit dough in half-inch strips. . .**

**Then roll lightly buttered sticks in any of the seasoning seeds.**





# Muffins

## BASIC MUFFINS

**2 cups MIX**  
**4 teaspoons sugar**  
**1 egg**  
 **$\frac{3}{4}$  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°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 Muffins

Add  $\frac{3}{4}$  cup finely-diced peeled apples,  $\frac{1}{16}$  teaspoon cinnamon and a dash of nutmeg to MIX. If apples are very tart, sugar may be increased to 2 tablespoons.

### Bacon Muffins

Add  $\frac{1}{3}$  cup minced crisp-cooked bacon to MIX.

### Banana Muffins

Add  $\frac{1}{2}$  cup mashed banana and  $\frac{1}{4}$  teaspoon nutmeg. Reduce liquid to  $\frac{1}{2}$  cup.

### Blueberry Muffins

Add  $\frac{1}{2}$  cup canned or fresh blueberries to plain muffin batter. Canned blueberries should be drained and rinsed before using.

### Cheese Muffins

Add  $\frac{2}{3}$  cup grated sharp cheese to MIX.

### Corn Muffins

Reduce liquid to  $\frac{1}{2}$  cup. Add  $\frac{1}{2}$  cup cream-style corn to egg and liquid. Proceed as in basic muffins.

### Cranberry Muffins

Add  $\frac{1}{2}$  cup finely-chopped cranberries to MIX. Increase sugar to 2 tablespoons.

### Cranberry Upside-Down Muffins

Place 6 sliced cranberries, 2 teaspoons sugar and 1 teaspoon melted butter or margarine in bottom of each muffin cup.

Add basic muffin batter.

Bake as directed in basic muffin recipe.

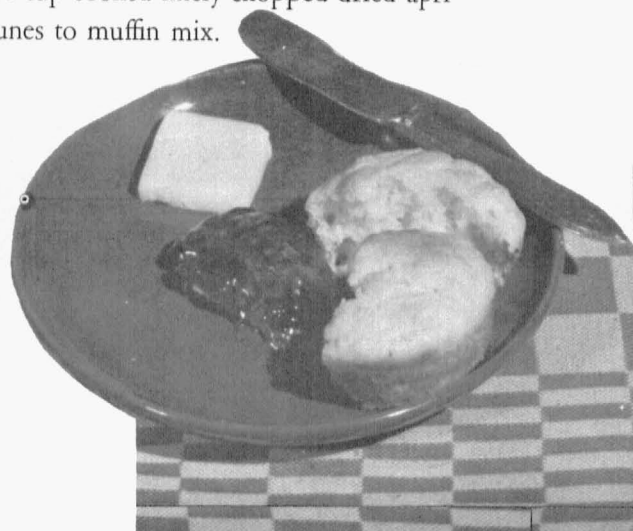
Turn out immediately.

### Date-Nut Muffins

Add  $\frac{1}{2}$  cup chopped dates and  $\frac{1}{4}$  cup chopped nuts to MIX.

### Dried Fruit Muffins

Add  $\frac{3}{4}$  cup cooked finely-chopped dried apricots or prunes to muffin mix.



### Filled Muffins

Fill muffin pan half-full of batter. Add *one* of the following before the remainder of the batter: 1 teaspoon jelly or jam, 1 teaspoon any sweetened chopped fruit, ½ teaspoon chunk-style peanut butter, small cube cheese or a few nuts.

### Nut Muffins

Add ¼ to ½ cup chopped nuts to MIX.

### Onion-Cheese Muffins

Add ½ cup grated sharp cheese and 2 tablespoons grated onion to MIX.

### Orange Muffins

Substitute orange juice for the water. Add 1 teaspoon grated orange peel. Add two teaspoons sugar for a sweeter muffin. Nuts may be added.

### Pecan-Carmel Muffins

Blend ½ cup brown sugar with ¼ cup soft butter or margarine. Pat mixture evenly in greased muffin cups. Arrange pecan halves in each. Use basic muffin batter. Bake in moderate oven (375°F.).

### Pineapple Muffins

Use pineapple juice for the liquid. Add ¼ cup crushed pineapple. Reduce sugar to 2 teaspoons.

### Pineapple Upside-Down Muffins

Place 2 teaspoons drained crushed pineapple, 1 teaspoon sugar and 1 teaspoon melted butter or margarine into each muffin cup. Add basic muffin batter.

Turn out immediately after baking.

### Raisin Muffins

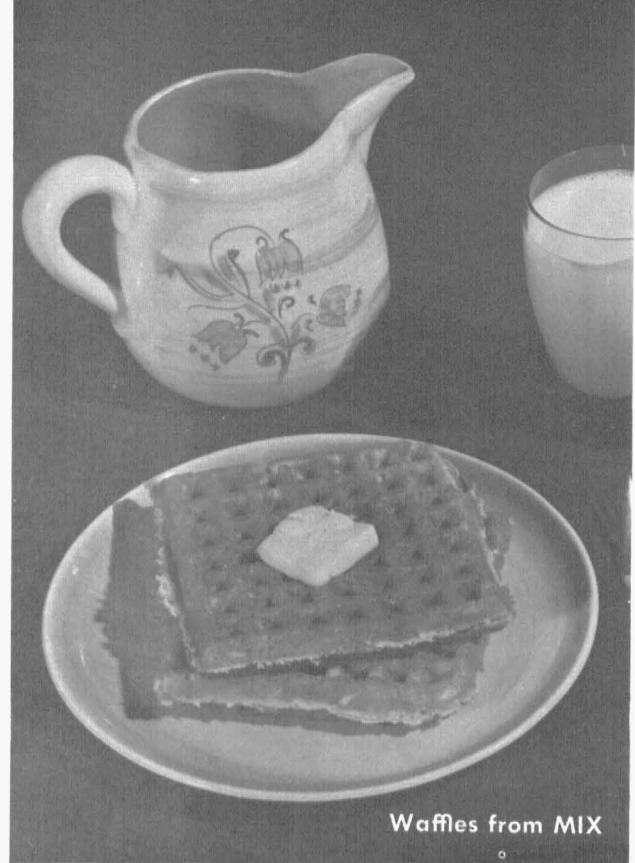
Add ½ cup raisins to muffin batter.

### Spicy Muffins

I. Add ½ teaspoon cinnamon, ¼ teaspoon nutmeg and ⅛ teaspoon allspice to MIX.

**OR**

II. Add ¼ teaspoon sage, ⅛ teaspoon nutmeg and ½ teaspoon celery seed to MIX. One half teaspoon caraway seed may also be added.



Waffles from MIX

## Griddle Cakes and Waffles

### BASIC GRIDDLE CAKES AND WAFFLES

**2 cups 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 griddle cakes. This recipe may be used for waffles.

\*More liquid may be added for a thinner batter.

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



## GRIDDLE CAKE OR WAFFLE VARIATIONS

### Bacon

Crumble 3 strips crisp-cooked drained bacon and add to batter.

### Blueberry

Add  $\frac{1}{2}$  cup fresh or frozen blueberries to batter. Canned blueberries must be well drained. The blueberry juice may be used in making a syrup for the cakes or waffles.

### Cornmeal

Substitute  $\frac{1}{2}$  cup cornmeal for  $\frac{1}{2}$  cup MIX in basic recipe.

### Pecan

Add  $\frac{1}{4}$  cup chopped pecans to batter.

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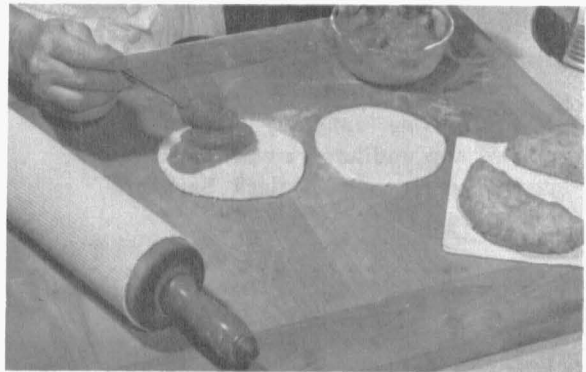
## Fried Pies

### FRIED PIES

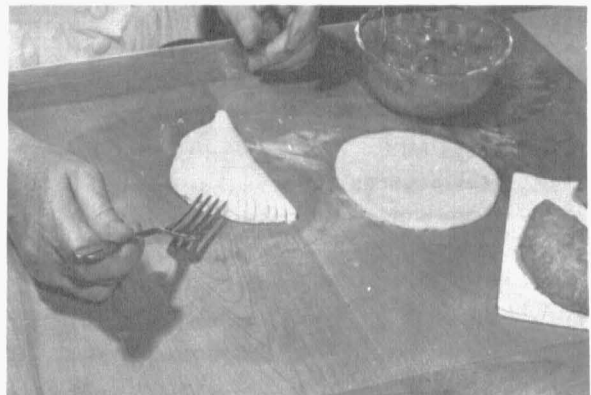
**2 cups MIX**  
 **$\frac{1}{2}$  cup water**

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 ( $350^{\circ}\text{F.}$ ) for 3 minutes, turning once.
6. Pies may be baked in moderately hot oven ( $400^{\circ}\text{F.}$ ) 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:** Six pies.



**Place thickened filling on one half of large circle. Fold edges of circle together and press with fork.**



## FRUIT FILLING SUGGESTIONS

### Applesauce

Use 2 tablespoons thick seasoned applesauce for each fried pie.

### Dried Apricot

½ cup dried apricots, cooked, drained and mashed

3 tablespoons sugar

Add sugar to apricots and use as in above recipe.

### Pineapple

4 teaspoons sugar

2 teaspoons corn starch

⅔ cup crushed drained pineapple

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

## MEAT FILLING SUGGESTIONS

### Chicken Filling

1 cup minced cooked chicken

1 tablespoon chopped pimiento or parsley (optional)

¼ cup undiluted cream of mushroom soup or thick barbecue sauce

1. Mix thoroughly.
2. Place two tablespoons filling on each 5-inch circle.
3. Fry or bake as directed under "Fried Pies." Serve hot. Leftover meat pies must be refrigerated.

### Chili Filling

Thick canned or homemade chili may be used for filling.

Refrigerate any leftover pies.

### Mincemeat

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

### Creamed Tuna

1 6-ounce can tuna, drained

⅓ cup thick white sauce or undiluted mushroom soup

1 teaspoon grated onion (optional)

1. Thoroughly mix and use as directed in Fried Pie recipe.
2. Serve hot. Leftover fried pies containing meat or fish need to be refrigerated.

# Swirls

## SWIRLS

2 cups MIX

2 tablespoons sugar

½ 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 ⅓ 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 ¾ to 1 inch thick.
6. Place in greased muffin pans with cut side up.
7. Bake in moderate oven (375°F.) for 20 minutes.

Yield: 12 swirls.



**Roll dough to rectangular shape and spread with filling.  
Roll up and slice.**



## SWIRL FILLINGS

### Banana-Peanut Butter Filling

- 2 tablespoons softened butter or margarine**
- ¼ cup mashed banana**
- ½ teaspoon lemon juice**
- 1 tablespoon chunk-style peanut butter**
- 1 tablespoon brown sugar**

Mix ingredients together and spread evenly on rolled dough.

### Cheese Filling

- Reduce sugar to 1 tablespoon in Swirl dough.
- ½ cup grated sharp cheese**
- ½ 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**
- ¼ cup sugar\***
- ¼ teaspoon cinnamon**

Mix ingredients thoroughly and spread evenly on rolled dough.

\*Half could be brown sugar.

### Orange Filling

Add 1 teaspoon grated orange rind to dough.

**1/3 cup softened butter or margarine**

**1/2 cup sugar**

**1 teaspoon grated orange rind**

Mix together thoroughly and spread evenly on rolled dough.

### Peanut Butter-Jelly Filling

**2 tablespoons softened butter or margarine**

**1/4 cup tart jelly**

**2 tablespoons chunk-style peanut butter**

Mix ingredients together and spread evenly on rolled dough.

### Pineapple Filling

Drain 1 small can (8 oz.) crushed pineapple. If pineapple juice is substituted for liquid in

dough, reduce sugar to 1 tablespoon in Swirl dough.

**2/3 cup crushed pineapple (or pineapple from 8 oz. can)**

**2 tablespoons softened margarine or butter**

**2 tablespoons MIX**

**1/4 cup brown sugar**

Mix ingredients together and spread evenly on rolled dough.

### Poppy Seed Filling

**1/4 cup sugar**

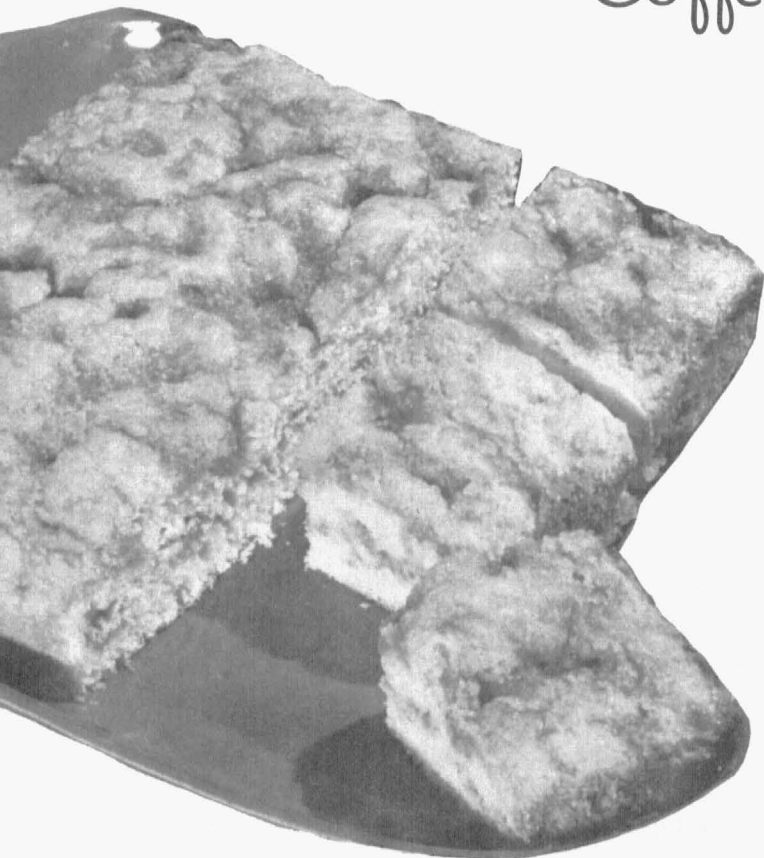
**1/2 teaspoon cinnamon**

**2 tablespoons poppy seed**

**2 tablespoons softened butter or margarine**

Mix together thoroughly and spread evenly on rolled dough.

## Coffee Cakes



Coffee Cake from MIX

### BASIC COFFEE CAKE

**2 cups MIX**

**1/3 cup sugar**

**1 egg**

**1/2 cup water**

1. Stir sugar into MIX.
2. Beat egg and add to liquid.
3. Add liquid to MIX. Stir until ingredients are thoroughly blended (about 25 strokes.) Do not beat.
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°F.) for about 20 minutes.

## BATTER VARIATIONS

### Cinnamon Batter

Add ½ teaspoon cinnamon to batter and reduce cinnamon in topping to ½ teaspoon.

### Spice Batter

Add ¼ teaspoon cinnamon and ¼ teaspoon nutmeg to batter and reduce cinnamon in topping to ½ teaspoon.

## BASIC CINNAMON-SUGAR TOPPING

¼ cup white sugar\*  
¼ cup brown sugar\*  
2 tablespoons MIX  
1 teaspoon cinnamon  
3 tablespoons butter or margarine

1. Combine the dry ingredients.
  2. Cut fat into dry ingredients with pastry blender.
  3. Use half of mixture in center of coffee cake and the rest on top, or all may be used on top.
- \*All brown or all white sugar may be used.

## TOPPING VARIATIONS

### Apple

¼ cup sugar  
¼ cup brown sugar  
2 tablespoons MIX  
¼ teaspoon cinnamon  
3 tablespoons butter or margarine  
1½ cups finely chopped peeled apple  
½ cup raisins (optional)

1. Combine dry ingredients.
2. Cut in fat.
3. Blend in chopped apples and raisins.
4. This topping can be used on top of the coffee cake or in the bottom of the pan. A crustier product results when apple mixture is used on top. When apple mixture is used in bottom of pan, cake is quite moist.

## Cherry Upside-Down

1¾ cups water pack pie cherries  
(one No. 303 can), drained  
¼ cup MIX  
½ cup + 2 tablespoons sugar  
3 tablespoons brown sugar  
2 tablespoons butter or margarine,  
melted

1. Put cherries in bottom of greased 8-inch square pan.
2. Mix other ingredients thoroughly and sprinkle evenly over cherries.
3. Add basic coffee cake batter and bake as directed.
4. After baking, let stand in pan for 3-5 minutes before removing.

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## Date-Nut Upside-Down

¼ cup sugar  
¼ cup brown sugar  
2 tablespoons MIX  
¼ teaspoon cinnamon  
¼ cup butter or margarine  
½ cup finely cut dates  
2 tablespoons chopped nuts

1. Thoroughly mix dry ingredients.
2. Cut in fat.
3. Add chopped dates and nuts.
4. Sprinkle evenly in bottom of pan.
5. Add basic coffee cake batter and bake as directed.
6. After baking, remove immediately from pan.

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## Peach Upside-Down

Use peach juice for liquid in basic coffee cake recipe. Decrease sugar to ¼ cup.

1½ cups drained sliced peaches  
(one No. 303 can)  
½ cup sugar  
2 tablespoons brown sugar  
¼ cup MIX  
¼ teaspoon cinnamon  
⅛ teaspoon nutmeg  
2 tablespoons butter

1. Arrange peaches in bottom of pan.
2. Mix dry ingredients listed above. Cut in fat.
3. Sprinkle evenly over peaches.
4. Add basic coffee cake batter and bake as directed.
5. After baking, let stand in pan 3 minutes before removing.

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### Pineapple

Use pineapple juice for liquid. Decrease sugar to  $\frac{1}{4}$  cup.

- 2 tablespoons MIX**
- $\frac{1}{4}$  cup sugar**
- 2 tablespoons brown sugar**
- $\frac{1}{2}$  teaspoon cinnamon**
- $\frac{1}{4}$  teaspoon nutmeg**
- 2 tablespoons butter or margarine**
- $\frac{1}{2}$  cup crushed pineapple (one 8-ounce can)**

1. Combine dry ingredients. Cut in fat.
2. Stir in crushed pineapple.
3. Use as filling or topping.

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## Cakes



Cake from basic MIX.

### BASIC CAKE

- $1\frac{1}{2}$  cups MIX**
- $\frac{1}{2}$  cup sugar**
- $\frac{1}{2}$  cup water**
- 1 egg**
- $\frac{1}{2}$  teaspoon vanilla**

1. Stir sugar into MIX.
2. Combine water, egg 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 a moderate oven ( $375^{\circ}\text{F.}$ ) 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  $\frac{1}{2}$  cup tart applesauce,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{4}$  teaspoon nutmeg and  $\frac{1}{8}$  teaspoon cloves. Increase sugar to  $\frac{3}{8}$  cup.

Optional: Add  $\frac{1}{3}$  cup chopped raisins and  $\frac{1}{4}$  cup nuts.

### Banana Cake

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

### Burnt Sugar Cake

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

### Date Cake

Add  $\frac{1}{2}$  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 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  $\frac{1}{2}$  cup). Reduce sugar to  $\frac{1}{3}$  cup. Add crushed pineapple with last addition of liquid. Bake 30 minutes in 350°F. oven.

### Prune Cake

Add  $\frac{1}{2}$  cup cooked chopped prunes,  $\frac{1}{2}$  teaspoon cinnamon and  $\frac{1}{8}$  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  $\frac{1}{4}$  cup butter or margarine in 9-inch iron skillet.
2. Sprinkle with  $\frac{1}{2}$  cup firmly packed brown sugar.
3. Arrange fruit over brown sugar. Use approximately  $1\frac{1}{2}$  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°F. for 30 minutes.

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## BASIC CHOCOLATE CAKE

**$1\frac{1}{2}$  cups MIX**  
 **$\frac{1}{3}$  cup cocoa**  
 **$\frac{3}{4}$  cup sugar**  
 **$\frac{2}{3}$  cup water**  
**1 egg**  
 **$\frac{1}{2}$  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  $1\frac{1}{2}$  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 oven (375°F.) 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  $\frac{2}{3}$  cup strong coffee for liquid.

### Chocolate Spice

Add the following spices to the dry ingredients:  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{8}$  teaspoon nutmeg and  $\frac{1}{8}$  teaspoon cloves.

### Chocolate-Orange

Substitute strained orange juice for the water in basic Chocolate Cake.

### Chocolate-Buttermilk

1. Add  $\frac{1}{4}$  teaspoon baking soda to dry ingredients.
2. Use buttermilk for liquid.
3. Proceed as for basic chocolate recipe.

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# Cookies

### BROWNIES

- 1 cup MIX
- $\frac{1}{3}$  cup cocoa
- 1 cup sugar
- 2 eggs, beaten
- 1 teaspoon vanilla
- $\frac{1}{2}$  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°F.) for 30 minutes.

Yield: 16 brownies.

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### CRESCENT COOKIES

- 1 cup MIX
- 2 tablespoons sugar
- $\frac{1}{4}$  cup butter or margarine
- 1 teaspoon vanilla
- $\frac{1}{4}$  cup chopped nuts

1. Add sugar to MIX.
2. Cut butter or margarine thoroughly into dry ingredients.

3. Add vanilla and nuts. Mix well.
4. Roll 1 teaspoon dough pencil-thin and shape into crescents.
5. Place on ungreased baking sheet and bake in moderate oven (350°F.) for 10-12 minutes or until slightly browned.
6. Let stand on baking sheet for a short time. Roll in powdered sugar while still warm.

Yield: 2½ dozen cookies.

Variation:  $\frac{1}{4}$  cup finely chopped dates may be added to dough before rolling.

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### DATE BARS

#### Filling:

- $\frac{1}{2}$  cup chopped dates
- $\frac{1}{3}$  cup sugar
- $\frac{1}{4}$  cup water
- $\frac{1}{2}$  teaspoon grated lemon rind
- $\frac{1}{2}$  cup chopped nuts

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





Cookies from MIX.

**Crumb Mixture:**

- 1 cup MIX**
- ½ teaspoon cinnamon**
- ½ cup brown sugar**
- ¾ cup quick-cooking oats**
- ¼ cup butter or margarine, melted**

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°F.) for 35 minutes. Cool thoroughly before cutting.

Yield: 2 dozen bars.



**OATMEAL DROP COOKIES**

- 1 cup MIX**
- ½ cup sugar**
- ¾ cup oatmeal**
- ½ teaspoon cinnamon**
- ⅛ teaspoon cloves**
- 1 egg, beaten**
- 3 tablespoons water**
- ¼ cup chopped nuts**
- ¼ cup raisins**

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°F.) for 10-12 minutes, or until browned.

Yield: 2 dozen medium-sized cookies.



**PEANUT BUTTER REFRIGERATOR COOKIES**

- 2 cups MIX**
- ⅓ cup sugar**
- 1 cup chunk-style peanut butter**
- 1 egg, beaten**
- 1 tablespoon water**

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 ¼ inch thick.\*
5. Place on ungreased baking sheet and bake in moderate oven (375°F.) for 10-12 minutes.

Yield: 3½ dozen cookies.

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

# Other Good Things

## BOSTON BROWN BREAD

- ¾ cup raisins or chopped dates**
- ¾ cup boiling water**
- 2 eggs**
- 3 tablespoons brown sugar**
- 3 tablespoons white sugar**
- ½ teaspoon baking soda**
- 2¼ cups MIX**
- ¼ cup chopped nuts (optional)**

1. Pour boiling water over fruit and let stand until cool.
2. Add slightly beaten eggs.
3. Blend sugars and baking soda into MIX.
4. Thoroughly blend dry ingredients with liquid-date mixture. Add nuts.
5. Pour into two greased No. 2 cans.
6. Bake in a moderate oven (350°F.) about 55 minutes.

Yield: Two rolls or two dozen slices.

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## APPLE COBBLER

- 6 tablespoons sugar**
- 2 tablespoons MIX**
- ⅛ teaspoon cinnamon**
- ¼ cup water**
- 3 cups thinly-sliced peeled apples**
- 2 teaspoons butter or margarine**

1. Combine sugar, MIX, cinnamon and water.
2. Pour into glass baking dish or casserole (7½x12 inches).
3. Add sliced apples. Dot with margarine or butter.

### Topping:

- 1 cup MIX**
- 2 tablespoons sugar**
- 1 egg, beaten**
- 2 tablespoons water**

1. Add 1 tablespoon sugar to MIX.
  2. Combine egg and water and stir into dry ingredients. Mix thoroughly and spread over fruit in baking dish.
  3. Sprinkle remaining 1 tablespoon sugar over top of dough.
  4. Bake in moderate oven (350°F.) about 30 minutes.
  5. Serve while warm.
- Yield: 6 or 8 servings.

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## PEACH COBBLER

- ½ cup peach juice**
- 1 teaspoon lemon juice**
- 2 tablespoons sugar**
- 2 tablespoons MIX**
- ⅛ teaspoon salt**
- 1 No. 2½ can sliced peaches, drained (about 2½ cups)**
- 1 tablespoon butter or margarine**

1. Combine peach juice, lemon juice, sugar, MIX and salt. Pour into glass baking dish or casserole (7½x12 inches).
2. Add peaches and dot with butter or margarine.

### Topping:

- 1 cup MIX**
- 2 tablespoons sugar**
- 1 egg, beaten**
- 2 tablespoons peach juice**

1. Add 1 tablespoon sugar to MIX.
  2. Combine peach juice and egg and stir into dry ingredients. Mix thoroughly and spread over peaches in baking dish.
  3. Sprinkle remaining 1 tablespoon sugar over top of dough.
  4. Bake in moderate oven (350°F.) about 30 minutes.
  5. Serve while warm.
- Yield: 6 or 8 servings.

## CORNBREAD

**1 cup MIX**  
**1 cup cornmeal**  
**2 teaspoons sugar**  
**½ teaspoon baking soda**  
**½ teaspoon salt**  
**1 egg, beaten**  
**1 cup buttermilk**

1. Combine dry ingredients thoroughly.
2. Add beaten egg to buttermilk and blend with dry ingredients.
3. Pour into well-greased 8-inch pan. Bake in a hot oven (425°F.) for 25-30 minutes

Yield: 9 pieces.

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## DATE BREAD

**2¼ cups MIX**  
**½ cup sugar**  
**2 eggs**  
**½ cup water**  
**¾ teaspoon vanilla**  
**1 cup pitted dates, chopped**  
**3 tablespoons MIX**  
**¾ cup chopped nuts**

1. Add sugar to MIX.
2. Beat eggs slightly and combine with water and vanilla.
3. Add the 3 tablespoons MIX to the dates.
4. Blend dry ingredients thoroughly with the liquid mixture.
5. Add dates and nuts.
6. Pour into two No. 2 greased cans. Fill each about one-half full.
7. Bake in a moderate oven (350°F.) for about 50 minutes.

Yield: Two dozen slices.

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## APPLE FRITTERS

**2 cups MIX**  
**1 tablespoon sugar**  
**1 egg, beaten**  
**2 cups chopped peeled apples**  
**1 tablespoon lemon juice**  
**⅓ cup water**

1. Add sugar to MIX.
2. Combine egg, apples, lemon juice and water.
3. Add liquid to dry ingredients. Combine thoroughly.
4. Drop by teaspoonfuls into hot fat (365°F.) and cook about 1½ minutes on each side.

Yield: 24 medium-sized fritters.

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## CORN FRITTERS

**2 cups MIX**  
**2 teaspoons sugar**  
**1 egg**  
**½ cup water or liquid from corn**  
**1 cup drained whole kernel corn\***

1. Add sugar to MIX.
2. Combine slightly beaten egg and water.
3. Add liquid to dry ingredients.
4. Add corn and blend well.
5. Drop by teaspoonfuls into deep hot fat (365°F.). Cook about 1½ minutes on each side.
6. Remove from fat and serve while hot.

\*Cream style corn may be used. Decrease liquid by two tablespoons.

Yield: 24 medium-sized fritters.

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## FUDGE PUDDING

**1½ cups MIX**  
**½ cup sugar**  
**½ cup chopped nuts**  
**½ cup water**  
**⅓ cup brown sugar**  
**⅓ cup white sugar**  
**¼ cup cocoa**  
**1½ cups cold water**

1. Combine the first four ingredients thoroughly.
2. Pour into greased 2-quart baking dish.
3. Mix sugars and cocoa thoroughly and sprinkle evenly over batter.
4. Pour water carefully over batter and topping.
5. Bake in a moderate oven (350°F.) for 40 to 45 minutes.
6. Serve warm.

Yield: 6 to 8 servings.

## GINGERBREAD

1½ cups MIX  
¼ cup brown sugar  
½ teaspoon cinnamon  
½ teaspoon ginger  
⅛ teaspoon cloves  
⅓ cup molasses  
⅓ cup water  
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°F.

Yield: 9 servings.

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## PIZZA

1 cup MIX  
¼ cup water

1. Mix as for biscuit dough.
2. Roll in circle ¼ 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°F. oven for 12-15 minutes or until sauce bubbles and edges are brown.

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