

Master Mix.... An alternative to Bisquick and other mixes

For Cookies, Muffins, Chocolate Cakes, Yellow Cakes, Pancakes, Coffee Cakes, Gingerbread, Biscuits etc., use your imagination...

Bran Muffins cut down on the mix, add bran.

For Peanut Butter Cookies add Brown Sugar instead of white sugar. Add 2/3 cup of Peanut Butter.

Ingredients:	
<p>5 lbs all purpose flour (16 – 18 cups) ³/₄ cup baking powder 2 ½ cups powdered milk 2 Tbsp cream of tartar</p>	<p>3 Tbsp salt 2 lbs shortening ½ cup sugar</p>

Combine all ingredients in the Mega Thatsa Bowl and mix by hand until all evenly mixed (about 5 minutes). Store Master Mix in **Modular Mate Rectangle 3 container**.

This recipe will make up 10 – 3 cup mixes.

Share with your friends and Future Hosts.

Product, Baking Time and Temp.	Amount of Master Mix	Sugar	Eggs	Water	Other Ingredients	Method
DUMPLINGS	3 cups			¾ cup		Mix & Drop into Soup or Stew
BISCUITS 1 dozen 375°, 10 min	3 cups			¾ cup	Optional • 1 cup Grated Cheese • Raisins • Ham	Blend, Knead 10 strokes with fork place on cookie sheet
PANCAKES 18 Med Size	3 cups		1	1¼ cup		Blend
MUFFINS (12) 375°, 15 - 20 min	3 cups	2 Tbsp	1	1 cup		Mix water & egg. Blend in dry ingredients
WAFFLES (6)	3 cups		1	1½ cup		Blend Well
GINGERBREAD 350°, 40 min 1 layer 2"x 8" x 8"	2 cups	¼ cup	1	½ cup	½ cup molasses ½ tsp cinnamon ½ tsp ginger ½ tsp cloves	Beat egg, water and molasses. Blend dry ingredients. Gradually blend dry and liquid ingredients
DROP COOKIES 4 Dozen, 375°, 10 - 12 min	3 cups	1 cup	1	1/3 cup	1 tsp vanilla ½ cup nuts	Blend and drop on Cookie Sheet
COFFEE CAKE 375°, 30 - 35 min	3 cups	½ cup	1	2/3 cup	Top with ½ c brown sugar 3 Tbsp butter ½ tsp cinnamon vanilla nuts & raisins	Blend and cover with topping
APPLE COFFEE CAKE 375°, 30 - 35 min	3 cups	½ cup	1	2/3 cup	2 apples	Grate apples and add to mix
YELLOW OR CHOCOLATE CAKE, 2 – 8" ROUND PANS 325°, 25 min	3 cups	1 ½ cups	2	1 cup	1 tsp vanilla or ½ cup cocoa	Blend sugar into mix. Beat eggs with water, add ½ to mix, beat 2 min. Beat remaining ingredients
PIZZA	4 cups mix, 2/3 cup warm water. Form a ball and roll on silicone baking mat.					
BREADING	Add your favourite Chef Series Spice Blend & paprika, Dampen chicken pieces with water. Put in Thatsa Bowl and shake. Add as much as ¼ cup paprika for real crispy chicken					

Heat ' N Serve Quiche

1 cup shredded cheese (Swiss or Cheddar)
½ cup chopped cooked ham, bacon, or 5 oz crab
3 whole green onions chopped
4 eggs
2 cups milk
1 cup Master Mix
dash of salt & pepper

Using the Quick Chef, chop & mix onions, meat & cheese together. Pour into Oval Heat ' N Serve.

Blend eggs in Quick Shake

Combine milk, master mix, salt & pepper, and eggs in Mix n' Stor Plus Pitcher. Pour over meat/cheese mixture.

Heat N' Serve Microwave: Medium Hi 10 – 15 min.
Oven: 350°, 35 – 40 min. Use Chef Series Culinary 3L casserole

Potato Pancakes

1 lg potato, grated
grated cheese
grated onion
1 egg
Master Mix

Mix grated potato, cheese and onion in Mix 'N Store Plus Pitcher

Stir in egg and enough Master Mix to thicken.

Fry in Culinary Chef Series 11" or Grill Pan until brown.

Pineapple Upside Down Cups

4 tsp margarine
¼ cup brown sugar
1 can pineapple
cherries
Master Mix Biscuits

Place 1 tsp margarine and 1Tbsp Brown Sugar In each of four 10 oz custard cup – arrange slice of pineapple with cherry in each.

Cut 3" round Master Mix biscuit and put on top. Bake 450°, 10 – 15 min. Turn out and serve with cream, ice cream, or sauce with pineapple juice. This can be made in a square pan.

Master Mix Pie Dough

4 cups Master Mix
1 egg
1 tbsp vinegar
water

Using Quick Shake combine egg and water to measure 2/3 cup. Add vinegar, shake.

Pour liquid ingredients over Master Mix in a Thatsa Bowl. Mix together. Roll out on Silicone Mat

Pumpkin Pie

¾ cup sugar
½ cup Master Mix
2 Tbsp margarine
1 can (13oz) evaporated milk
2 eggs
1 can (16oz) pumpkin
2 ½ tsp pumpkin spice
2 tsp Chef Series Cinnamon Vanilla

Beat all ingredients together in Thasta bowl. Pour into a lightly greased pie plate. Bake until knife inserted in the center comes out clean.

Oven 350° 50 – 55 min. Store in Round Pie Taker.

The Pie that does the impossible... makes it's own crust.

Taco Pie

1 lb ground beef
½ cup chopped onion
2 – 4 tbsp Chef Series Southwest Chipotle Hot Peppers
1 ¼ cup milk
¾ cup Master Mix
3 eggs
2 Tomatoes, sliced
1 cup grated cheese

Using the Oval Microcooker or Stack Cooker with strainer, Cook beef and onion 5 – 7 minutes. Drain.

Add hot peppers & seasonings. Line pie plate with mixture.

In Mix 'N Store Plus Pitcher combine milk, Master Mix and eggs until smooth. Pour over meat mixture. Bake 400° 25 minutes until inserted knife comes out clean. Garnish with grated cheese and tomatoes