

BASIC MIX

Heloria

9 cups sifted all purpose flour
1/3 cup double acting baking powder
1 cup plus 2 T. nonfat milk solids
4 teas. salt
1-1/3 cup vegetable shortening or 1 1/2 c. lard

*3 c flour
1/3 c b. pow.
2 teas salt
3 teas sugar
1 c shortening*

*1 c mix
1/3 c milk*

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

Prairie Farmer

Mix made with vegetable shortening may be stored at room temperature for 6 weeks. Mix made with lard should be refrigerated.

In measuring mix for recipes do not sift mix. Stir lightly before measuring. Lift lightly into cup and level with a spatula.