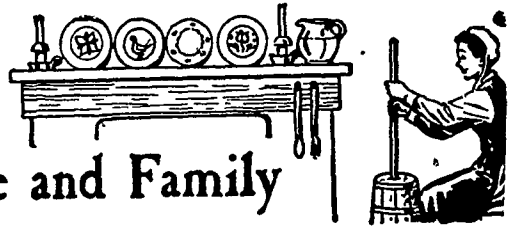


For the Farm Wife and Family



Make - Your - Own Mix

By Mrs. Richard C. Spence

Mixes are all the go these days and there isn't one of us who wouldn't admit to their convenience. But if you are one who feels that mixes are not budget-wise, why not make up your own mix and have it ready on your pantry shelf for some quick and easy dishes.

Here is a recipe for a mix of your own and also some recipes for using it

MAKE-YOU-OWN-MIX

- 2 cups shortening
- 9 cups sifted all-purpose flour
- 1 tablespoon salt
- ¼ cup (4 tablespoons) double-acting baking powder

Combine sifted flour, baking powder, and salt. Stir well. Sift into a large bowl. Add shortening. Use fingertips or pastry blender to distribute shortening throughout dry ingredients until the mixture resembles coarse corn-

meal. The Mix is now ready to use or store in a closed canister on your pantry shelf.

BAKING POWDER BISCUITS

- 2 cups Make-Your-Own-Mix (do not pack)
- ½ cup milk

Make a well in the Mix. Add the milk and stir with a fork (about 25 strokes). Turn onto a sheet of waxed paper. Knead well 6 times. Roll out or pat to ½-inch thickness on a lightly floured pastry cloth or board. Cut into 2-inch rounds with floured cutter. Place on a baking sheet. Bake in a hot oven (450 degrees) about 15 minutes. Makes 12 biscuits.

E-Z PANCAKES

- 1½ cups Make-Your-Own-Mix (do not pack)
- 1 tablespoon sugar
- ¾ cup milk
- 1 egg, well beaten

Blend Mix and sugar. Stir milk and egg into Mix until blended. Drop batter from tablespoon onto hot griddle which has been lightly rubbed with shortening. Spread

cakes out lightly with back of spoon. Cook on one side until puffed, full of bubbles, and cooked on the edges. Then turn and cook on the other side. Serve immediately. Makes 12 medium cakes.

CRISP WAFFLES

- 1½ cups Make-Your-Own-Mix (do not pack)
- 2 teaspoons sugar
- 1 egg, separated
- 1 cup milk

Blend Mix and sugar. Gradually add beaten egg yolk mixed with milk. Mix thoroughly. Fold in stiffly beaten egg white. Pour about ½ cup of the mixture onto a heated waffle baker and bake. Makes 4 to 5 waffles.

BAKED FUDGE PUDDING

- 1½ cups Make-Your-Own-Mix (do not pack)
- ½ cup sugar
- 2 tablespoons cocoa
- ¾ cup chopped nuts
- ½ cup milk
- 1 teaspoon vanilla

Topping:

- ¼ cup cocoa
- ¾ cup brown sugar
- 1½ cups hot water

Combine the Mix, sugar, cocoa and nuts. Stir in milk and vanilla. Mix to blend. Spread in pan (8 x 8 x 2 inches) (bottom rubbed with shortening). Combine topping. Pour over the batter. Bake at 350 degrees for 40 minutes. About 9 servings.

FAMILY CAKE

- 2 cups Make-Your-Own-Mix (do not pack)

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- ¾ cup sugar
 - ½ cup milk
 - 1 teaspoon vanilla
 - 1 egg, well beaten
- milk and Vanilla. Beat until well mixed. Add the egg. Continue beating until well mixed. Pour batter into a pan (8 x 8 x 2 inches) (bottom rubbed with shortening). Bake in a 375 degree oven for 30 minutes. Frost with your favorite frosting.

CHOCOLATE CAKE

- 2 cups Make-Your-Own-Mix (do not pack)
- ¾ cup sugar
- ¼ teaspoon soda
- ½ cup sour milk (or ½ cup sweet milk with 1½ teaspoons vinegar)
- ½ teaspoon vanilla
- 1½ squares (1½ ounces) unsweetened chocolate, melted and cooled
- 1 egg, well beaten

Blend Mix, sugar, and soda. Add milk and vanilla. Beat well. Stir in chocolate. Add egg and blend. Pour batter into cake pan (8 x 8 x 2 inches) (bottom rubbed with shortening). Bake in a 350 degree oven for 30 minutes. Turn out on rack when cool. Frost with your favorite frosting or serve with whipped cream or sprinkle with confectioners' powdered sugar.

NUT BALL COFFEE CAKE

- 2 cups Make-Your-Own-Mix (do not pack)

- 3 tablespoons granulated sugar
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ cup milk
- 1 egg, beaten
- 2 tablespoons butter or margarine, melted
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- ¼ cup finely chopped nuts

Blend Mix, granulated sugar, ½ teaspoon each of cinnamon and nutmeg. Add milk combined with egg. Beat to combine thoroughly. Dip a spoonful of the dough first in melted butter, then in a mixture of brown sugar, cinnamon, and nuts. Place balls closely together in deep 8-inch layer cake pan. Bake in a moderate oven (375 degrees) for about 20 minutes. Makes 12 balls.

COCONUT BARS

- 1½ cups Make-Your-Own-Mix (do not pack)
- 1 cup brown sugar, firmly packed
- ¾ cup shredded coconut
- ¾ cup chopped nuts
- 2 eggs, beaten
- 1 teaspoon vanilla

Blend Mix, brown sugar, coconut, and nuts. Add eggs and vanilla. Mix to blend thoroughly. The batter is very stiff. Spread batter in a baking pan (7 x 11 inches) (rubbed with shortening). Bake in a moderate oven, (350 degrees) 25 to 30 min-

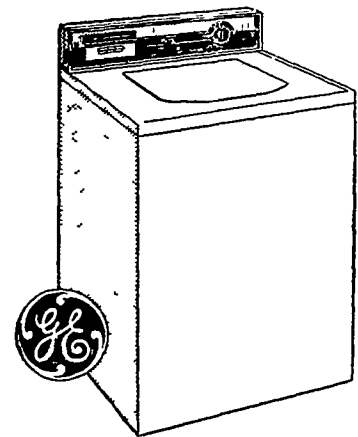
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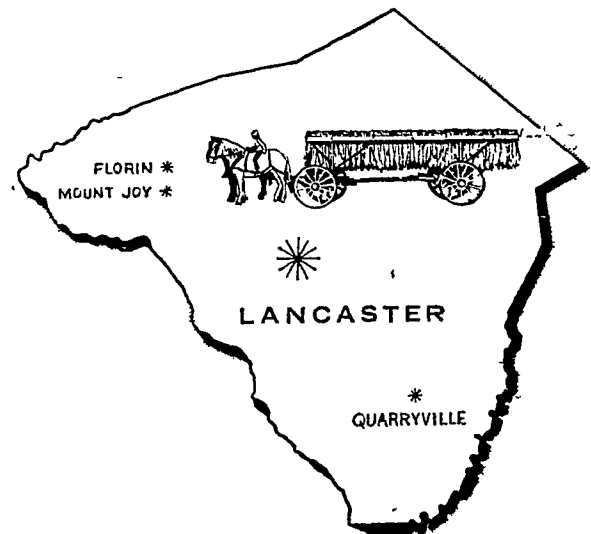
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