



FOR THE  
FARM  
WIFE  
AND  
FAMILY

Make Your Own Mix

By Mrs. Richard C. Spence  
All of the recipes we have for you today can be made from an easily prepared mix. By making a big batch of this time and money saving mix you can turn out an assortment of cookies, breads or cakes as easily as an assembly line operation. Here is the recipe for the mix.

MAKE-YOUR-OWN-MIX

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

Combine sifted flour, salt, and baking powder. Stir well. Sift into a large bowl or pan. Add shortening. Use finger tips or pastry blender to distribute shortening throughout dry ingredients until the mixture resembles small peas. The mix is now ready to use or store in a closed canister on your cupboard shelf.

And now for recipes using this mix

DATE-NUT BAR

- 1 1/2 cups Make-Your-Own-Mix (do not pack)
  - 1 egg
  - 1/4 cup water
  - 1 teaspoon vanilla
  - 2/3 cup sugar
  - 1 cup finely chopped dates
  - 1 cup chopped nuts
- Powdered sugar  
Break egg into bowl, beat. Add

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water and vanilla. Stir in mix and sugar. Add dates and nuts. Mix thoroughly. Spread in an 11 x 7 x 1 1/2 inch pan. Bake in a moderate oven (350 degrees) 30 minutes. Sprinkle powdered sugar on top. Cool. Cut into bars.

CHOCOLATE CHIP COOKIES

- 1 1/2 cups Make-Your-Own-Mix (do not pack)
- 1 egg
- 1 teaspoon vanilla
- 1 teaspoon water
- 1/4 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 cup chopped nuts
- 6 ounce package semi-sweet chocolate pieces (1 cup)

Break egg into bowl; beat. Stir in vanilla, water, mix and sugars. Mix thoroughly. Add nuts and chocolate pieces. Stir just to blend. Drop by teaspoonfuls on-

to a cookie sheet. Bake in a moderate oven (375 degrees) 11 to 13 minutes. Makes three dozen.

PEANUT BUTTER PINEAPPLE COOKIES

- 2 cups Make-Your-Own-Mix (do not pack)
- 1 cup peanut butter
- 3/4 cup sugar
- 1/4 cup undiluted evaporated milk
- 1 teaspoon vanilla
- 1/2 cup crushed pineapple

Combine all ingredients in mixing bowl. Beat thoroughly. Shape into balls one-inch in diameter. Place on cookie sheet. Press down to flatten with fork dipped in sugar. Bake in a moderate oven (350 degrees) 10 to 12 minutes. When cool, store in tightly covered container. Makes three dozen.

PINEAPPLE UPSIDE-DOWN GINGERBREAD

- 2 cups Make-Your-Own-Mix
- 1 egg
- 1/2 cup milk
- 1/2 cup dark molasses
- 1/2 cup granulated sugar
- 1 teaspoon ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon nutmeg
- 3 tablespoons margarine or butter
- 1/4 cup packed brown sugar
- 1 cup crushed pineapple, drained, or pineapple slices

Break egg into bowl; beat. Add milk and molasses and combine. Stir in mix, granulated sugar, and spices. Beat until well-blended. Melt margarine or butter in an 8 x 8 x 2-inch pan. Add brown sugar to melted margarine or butter and spread pineapple evenly over bottom of pan. Pour batter over pineapple. Bake in

a moderate oven (350 degrees) 40 to 45 minutes. Invert on platter and serve warm.

APPLE DATE BREAD

- 3 cups Make-Your-Own-Mix
- 1/4 cup milk
- 1 egg
- 1/4 cup orange juice
- 3/4 cup applesauce
- 1 cup chopped dates
- 1/2 cup chopped walnuts
- 1 teaspoon grated orange peel
- 1/2 cup sugar

Combine milk, egg, orange juice, applesauce, dates, walnuts and orange peel. Add mix and sugar. Beat to blend thoroughly. Turn into a 9 x 5 x 3 inch loaf pan, bottom rubbed with shortening. Bake in a moderate oven (350 degrees) 50 to 60 minutes.

BANANA BREAD

- 2 cups Make-Your-Own-Mix (do not pack)
- 1 cup mashed bananas (about 4 small bananas)
- 1/4 cup chopped nuts
- 2 eggs
- 1/2 cup buttermilk or sour milk
- 2/3 cup sugar
- 1/2 teaspoon soda

Combine bananas, nuts, eggs, and milk. Add mix, sugar, and soda. Beat to blend thoroughly. Turn into a 9 x 5 x 3 inch loaf pan, bottom rubbed with shortening. Bake in a moderate oven (350 degrees) 45 to 50 minutes. Twelve hours' storage improves flavor and texture.

To make sour milk, place one teaspoon vinegar in measuring cup and fill to one-third cup mark with milk.

CORNBREAD

- 2 cups Make-Your-Own-Mix

- (do not pack)
- 1 egg
- 1 cup sour milk
- 1 cup yellow cornmeal
- 1/4 cup sugar
- 1/2 teaspoon soda

Break egg into bowl; beat. Stir in milk, mix and remaining ingredients. Stir quickly and vigorously until just mixed. Pour batter into an 8 x 8 x 2 inch square pan, bottom rubbed with shortening. Bake in a hot oven (425 degrees) 25 to 30 minutes.

COCONUT BARS WITH CANDIED CHERRIES

- 2 cups Make-Your-Own-Mix
- 2 eggs
- 3/4 cup packed brown sugar
- 1 cup chopped nuts
- 1 teaspoon vanilla
- 2/3 cup cut, candied cherries

Break eggs into mixing bowl. Add mix and remaining ingredients. Mix to blend. Batter will be stiff. Spread batter in a 13 x 9 x 2 inch pan, rubbed well with shortening. Bake in moderate oven (350 degrees) 25 to 30 minutes.

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