

*Save time and money!! Make up your own*

### ***Master Quick Bread Mix***

6 cups flour  
2 tsp. salt  
2 Tbsp. baking powder  
1 tsp. cream of tartar  
2 Tbsp. sugar  
1-1/2 c. shortening

Sift flour and measure. Divide into 2 portions and add about 1/2 of other dry ingredients to each portion and sift 3 times. Combine both portions. Cut in the shortening with a pastry blender until the mixture resembles coarse corn meal. Makes about 8 cups of mix. Store in Modular Mate container. The mix will keep about 6 weeks without refrigeration.

Use in the following recipes:

### ***Biscuits***

2 cups master mix  
1/2 cup of milk

Measure mix lightly and turn into a mixing bowl. Add enough milk to form a soft dough. Use a fork to blend. Turn onto a lightly floured board and knead lightly about 10 times. Roll out to 1/2 inch thickness. Cut and bake on ungreased backing sheet at 425 degrees for 10-12 minutes.

### ***Pizza Crust***

2 cups master mix  
1/2 cup of water

Measure mix lightly and turn into mixing bowl. Add 1/2 cup water to form a soft dough. Knead lightly and pat out on a greased pan to desired thickness, making a ridge around the edge. Bake at 400 Degrees until lightly browned. Add toppings and bake until done.

### ***Waffles***

2 cups master mix  
2 eggs, separated  
1-1/4 cup milk

Measure mix lightly and turn into mixing bowl. In a small bowl separate eggs, beat yolks, and add milk. Beat thoroughly and add this mixture to the measured mix. Stir just enough to blend. Batter will be lumpy. Beat egg whites until stiff. Fold egg whites into batter and bake in waffle iron.

### ***Muffins***

2 cups master mix  
2 Tbsp. sugar  
1 egg  
3/4 cup milk

variations:

Add 1/2 cup blueberries or huckleberries for berry muffins

Or

Add 1 tsp each ginger, nutmeg, and cinnamon for spice muffins.

Measure mix lightly and turn into mixing bowl. Add sugar and stir to blend. Beat egg and add milk. Beat thoroughly. Pour liquid mixture over dry ingredients all at once. Stir just enough to blend. Batter will be lumpy. Fill lightly greased muffin tines 2/3 full. Bake at 375 degrees for 5 minutes. Increase temperature to 425 degrees and bake 15-20 minutes until done.

***Brought to you by your favorite Tupperware Lady***