

## Purdue Master Mix

*This is a mix that can be used to make a wide variety of baked goods, from pancakes and muffins to cakes and cookies. This recipe will make 29 cups of mix. The mix must be stored in an airtight container, as exposure to air will cause the leavening agents to lose their potency and the shortening to go rancid. For best storage, use Tupperware canisters or storage jars with a rubber gasket and latched lid.*

### Mix:

5 lbs all purpose flour  
 2 ½ cups instant dry milk  
 ¾ C baking powder  
 3 Tbsp cream of tartar  
 ½ C sugar  
 2 lbs shortening  
 3 Tbsp salt



Stir all the dry ingredients together and sift into a large mixing bowl. Cut in the shortening until the mix resembles corn meal. This is the most tiring part of the process, but you can make it easier by dividing the shortening and flour mixture and processing it in batches in a food processor or an electric stand mixer using the wire whisk.

Use the chart below to make a variety of baked goods.

Product, Baking Time and Temp	Mix	Sugar	Egg	Water	Other ingredients	Method of Preparation
Apple Cake 375° 35 min, or until toothpick comes out clean	2 1/3 C	1 C	2	1/4-1/3 C, depending on how moist you want it.	1 tsp cinnamon 1/2 tsp cloves 1/2 C raisins 1/2 C chopped nuts (optional) 2 C chopped apples	Mix all dry ingredients together, mix in eggs for 1 min. Add apples, mix for 2 min. Stir in raisins and nuts. Pour into greased 8X8 cake pan.
Biscuits Makes 12-16 450° 10 min	3 C			¾ C		Blend ingredients together, knead for 10 strokes. Roll out and cut into biscuits. Bake on ungreased sheet.
Brownies 350° 30 min	¾ C	1 C	2		3 Tbsp butter 2 squares unsweetened baking chocolate OR 2/3 C cocoa powder + 2 Tbsp butter 1 C chopped nuts	Melt butter and chocolate. Mix all ingredients well. Bake in a greased 8X8" cake pan.

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Caramel Dumplings	1 ½ C	1/3 C		1/3 C	Caramel Sauce: 2 Tbsp butter 1½ C brown sugar 1½ C water	Bring sauce ingredients to a boil. Stir sugar and water into the mix, stirring about 30 strokes. Drop by tablespoon into the boiling caramel sauce. Cover and boil gently for 20 min without removing the cover. Makes 6 medium dumplings.
Chocolate Cake 325° 25-35 min	3 C	1½ C	2	1 C	½ C cocoa powder	Blend dry ingredients together. Add egg and water beat 2 min. Pour into greased cake pan(s) and bake until toothpick comes out clean. Makes 9X13 or 2-9" round layers.
Cheese Balls 375° about 15 min	1 C				2 Tbsp butter, 1/8 tsp cayenne 1½ grated cheese	Mix well with beater. Add a few drops of water if needed. Form into 24 small balls. Bake on ungreased cookie sheet
Coffee Cake 400° 25 min	3 C	½ C	1	2/3 C	Topping: ½ C brown sugar ½ tsp cinnamon 2 Tbsp butter chopped nuts and raisins (optional)	Blend, pour into greased 9X9 cake pan. Blend topping ingredients and sprinkle on top.
Corn Bread 400° 20 min	1½ C	2 Tbsp	1	1 C	¾ C corn meal, ½ tsp salt	Combine dry ingredients. Combine milk and egg and pour into mixture. Mix until well-blended. Pour into greased 9X9 cake pan. Can also be used to top meat pies
Donut Muffins 400° 20 min	2 C	2 Tbsp	1	1/3 C	Coating: ½ C melted butter ½ C sugar 1 tsp cinnamon	Combine sugar with mix. Combine milk and beaten egg and stir into the mix. Mix well. Bake in greased small muffin tins. Dip into melted butter and then shake in a plastic bag with the sugar and cinnamon so that muffins are coated. Makes 18.
Drop Cookies 375° 8-10 min	3 C	½ C	1	2/3 C	1 tsp vanilla ½ C nuts, Reeses pieces or chocolate chips (optional) For Orange Drop Cookies: ½ C chopped dates or raisins, 1 Tbsp grated orange rind For Chocolate Drop Cookies: 1/3 C cocoa powder	Blend all ingredients together and drop on greased cookie sheet. Makes 4 dozen.

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Dumplings	3 C			¾ C		Mix together well. Drop by tablespoon on top of boiling chicken soup or beef stew. Cover and boil for 10-12 minutes. Can also use to top a meat casserole baked in a hot oven for 20 min.
Gingerbread 375°	2 C	¼ C	1	½ C	½ C molasses 1 tsp ginger	Beat together egg, water and molasses. Blend in with mix. Roll out and cut into desired shapes. Cooking time depends on thickness and size of the shapes. Check for doneness.
Ginger Snaps	2 ¼ C	¾ C	1		¼ C molasses 1 tsp ginger	Mix together all ingredients. Chill one hour. Shape into balls, roll in sugar and flatten on a greased cookie sheet. Add water if the dough is too stiff to work with. Makes 5 dozen.
Molasses Cookies 375° 10-12 min	4 C	½ C	1	1/4-1/3 C	1 C molasses 1 tsp ginger 1 tsp cinnamon ½ tsp cloves	Mix together all ingredients. Chill one hour. Shape into balls, roll in sugar and flatten on a greased cookie sheet. Add water if the dough is too stiff to work with. Makes 5 dozen.
Oatmeal Cookies 350° 10-12 min	3 C	1 C	1	½ C	1 tsp cinnamon 1 C quick oats ½ C each nuts and raisins	Blend together and drop onto greased cookie sheet. Makes 5 dozen.
Orange Raisin Cake 375° 25-35 min	3 C	1½	2		One orange. Juice the orange and add water to equal 1 C liquid. Grate the rind. 2/3 C chopped raisins	Stir sugar into the mix. Combine liquid and beaten eggs. Add half the liquid to the mix and beat with electric beater for 2 min. Add remaining liquid, raisins and orange rind. Beat another 2 min. Pour into greased cake pan(s), 9X13 or 2 – 9" round.
Pancakes	3 C		1	1½ C		Blend together. Pour onto griddle and cook.
Peanut Butter Cookies 375° 20 min	3½ C	1 1/3 C	2		1 C peanut butter	Mix all ingredients together. Roll into small balls and place on baking sheet. Flatten with a fork two times, creating a criss-cross with the tines. Makes 6 dozen.
Waffles	3 C		1	1½ C		Blend well. Cook in waffle iron. Makes 6.
Yellow Cake 325° 25-35 min	3 C	1½ C	1 egg + 2 yolks	1 C	1 tsp vanilla	Mix dry ingredients together. Blend eggs with water and vanilla. Add ½ of the liquid to the mix and beat for 2 min. Add remaining liquid and beat another 2 min. Pour into greased pan(s), 9X13 or 2 – 9" round.