

Here is an all-purpose baking mix that you can make up ahead of time and store in quantity. It is always ready for quick adaptation to a variety of delicious baked products.

### Here's the Basic MISSOURI MIX Recipe

9 cups sifted all-purpose flour  
 $\frac{1}{3}$  cup double-acting baking powder  
1 cup plus 2 tablespoons nonfat milk solids  
4 teaspoons salt  
 $1\frac{3}{4}$  cups vegetable shortening  
OR  $1\frac{1}{2}$  cups of lard.

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

*Yield: 13 cups of MIX.*

## How Mix Helps

### Mix Saves Time

The busy homemaker can combine the dry ingredients and fat at one time for seven to ten bakings. Few mixing utensils are needed for the recipes, so that clean-up time is shortened, too.

### Mix Saves Money

This MIX made at home is one-third cheaper per cup than a commercial mix. The saving is actually greater since the MIX already contains the necessary milk as well as a higher percentage of fat. Because of this higher fat content the homemade MIX usually gives a more tender product than most commercial mixes.

### Quick Snacks:

Quickly prepared warm after-school snacks are possible with minimum effort. School children will want to make many of these recipes for themselves.

Many of these quick recipes can be a special treat for unexpected company.

### Variation of Liquids

Many of the following recipes call for fruit juices as the liquid since the dry milk solids are incorporated in the MIX. These fruit juices add variety as well as nutritive value.