

# Master Mix

Grains/Breads

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A-15

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	5 lb 4 oz	1 gal 3 cups	10 lb 8 oz	2 gal 1 1/2 qt	1. Place flour, baking powder, salt, cream of tarter, and dry milk in mixer. Blend for 3 minutes on low speed.  2. Add shortening to dry ingredients and mix for 5 minutes on low speed, or until evenly distributed. Mixture will be crumbly.  3. Store in tightly covered container, in the refrigerator.  4. Use Master mix in recipes for: Cut Biscuits (A-09); Muffin Squares (A-11); Pancakes (A-12); and Banana Bread Squares (A-13).
Baking powder	4 3/4 oz	3/4 cup	9 1/2 oz	1 1/2 cups	
Salt		2 Tbsp		1/4 cup	
Cream of tarter		1 Tbsp 1 1/2 tsp		3 Tbsp	
Instant nonfat dry milk	6 oz	2 1/2 cups	12 oz	1 qt 1 cup	
Shortening	1 lb 5 oz	3 cups 2 Tbsp	2 lb 10 oz	1 qt 2 1/4 cups	

SERVING:	YIELD:	VOLUME:
See individual recipes that use Master Mix	<b>25 Servings:</b> 7 lb 6 oz	<b>25 Servings:</b>
	<b>50 Servings:</b> 14 lb 12 oz	<b>50 Servings:</b>

Special Tip:  
A 10-qt mixer may be used to produce 1 gal 2 qt of Mater Mix. A 20-qt mixer may be used to produce 3 gal of Master Mix.

Nutrients Per Serving			
<b>Calories</b>	610	<b>Saturated Fat</b>	6.4 g
<b>Protein</b>	13 g	<b>Cholesterol</b>	1 mg
<b>Carbohydrate</b>	81 g	<b>Vitamin A</b>	0 RE/3 IU
<b>Total Fat</b>	25.8 g	<b>Vitamin C</b>	0 mg
		<b>Iron</b>	5.3 mg
		<b>Calcium</b>	445 mg
		<b>Sodium</b>	1226 mg
		<b>Dietary Fiber</b>	3 g

Nutrients calculations are per cup of Master Mix.