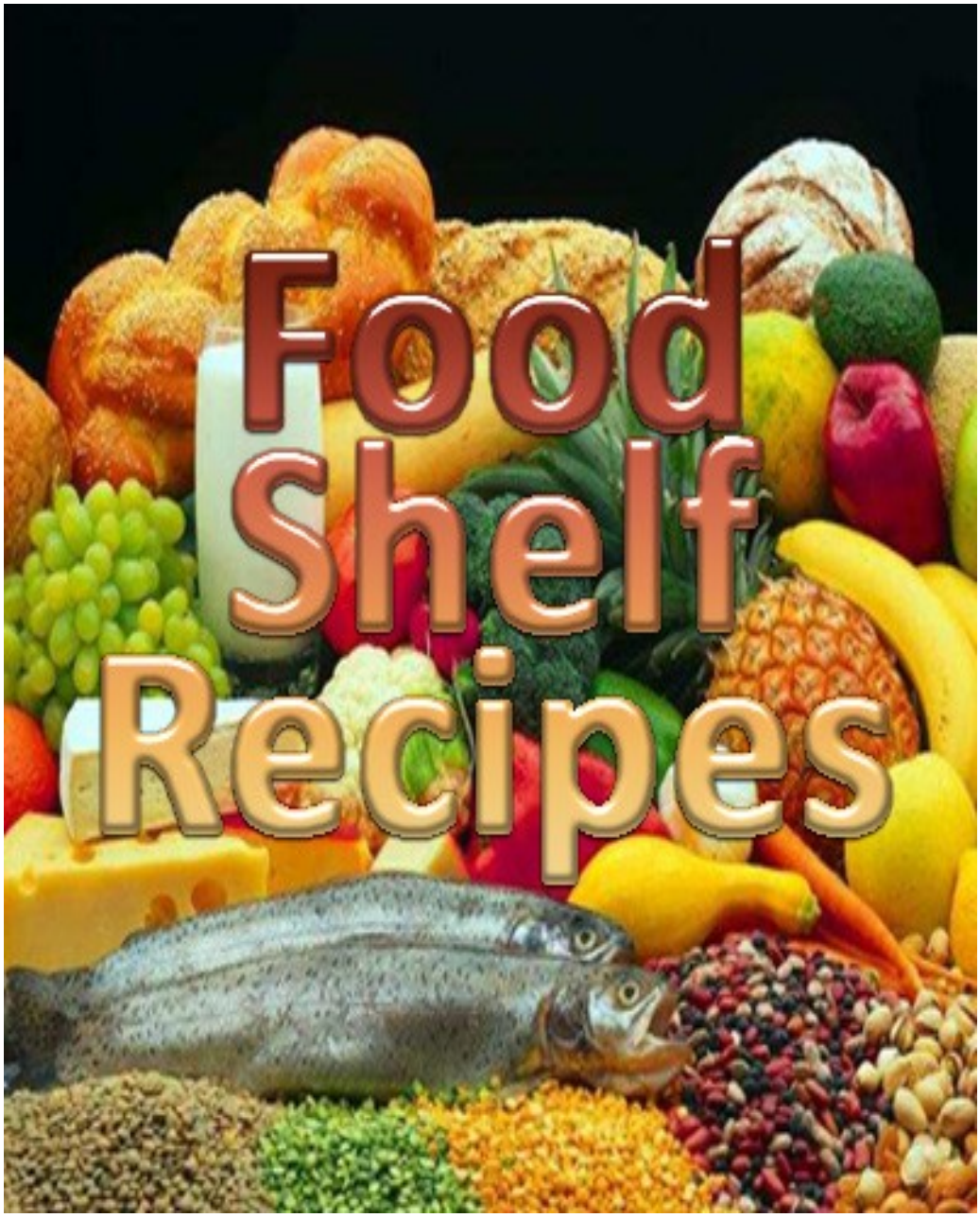
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g. JAM
h. CORNBREAD
i. BARLEY, RICE OR OAT
m. TAHINI
k. CHEESE
l. CARAWAY RYE
j. CRANBERRY, CARROT, ZUCCHINI OR APPLE

1. A-1 Steak Sauce (Copycat)

1/2 cup orange juice
1/2 cup raisins
1/4 cup soy sauce
1/4 cup light vinegar
2 tablespoons Dijon Mustard
1 tablespoon bottled grated orange peel
2 tablespoons Heinz Ketchup
2 tablespoons Heinz Chili Sauce

Bring ingredients to a boil for 2 minutes. Stir constantly.
Remove from heat. Allow to cool to lukewarm. Put mixture through blender on high speed till it is pureed and smooth. Funnel into bottle. Cap tightly and refrigerate to use within
90 days.

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Run all non liquid ingredients through a spice blender until they are a fine powder. Place over low heat with half of vinegar and simmer 1 hour. Add the rest of the vinegar a little at a time. Stir in Tabasco, wines, kitchen bouquet and coloring. Cook 3 minutes to dissolve. Remove from heat. Pour into crock and let stand covered for 1 week. Strain through cheesecloth six times. Keeps refrigerated, also freezes very well.

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Store in a container with tight-fitting lid.

For a healthier mix, make with 3 cups white flour
and 3 cups whole wheat flour.

For Buttermilk Mix, add 9 tablespoons dry
buttermilk powder to the basic mix.

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7. All-Purpose Spice Mix

1/3 c Grated parmesan cheese
1/4 c Sesame seeds
2 T Paprika
1 T Poppy seeds
1 t 1 chicken bouillon cube
2 t Dried parsley
1 t Onion flakes
1 t Garlic powder
1 t Celery seed
1/2 t Salt
1/2 t Pepper

Crush bouillon cube into fine powder, put in jar with tight-fitting lid. Add remaining ingredients and shake until well mixed. Store in refrigerator for up to 4 months. May be used on fish, meat, stews, casseroles, salads, vegetables.

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Regrease griddle as necessary.

Yield: about 1 dozen 5-inch pancakes

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11. Almost Heinz 57 Sauce

1/2 C Dark raisins
1/2 C Chopped dates
1/2 C Vinegar
1/2 C Spaghetti sauce mix (dry)
1 1/2 T Chili powder
1 T Salt
1 1/2 C Apple juice
1 T Lemon juice
1 T Garlic salt
1 T Dried minced onion
1/2 C Water

Combine first 4 ingredients in small saucepan and cover. Simmer for 10 minutes. Remove and let stand for 30 minutes. Blend thoroughly and set aside. Bring vinegar to a boil. Remove from heat, stir in spaghetti sauce, mix powder until smooth. Add remaining ingredients and the raisin/date mixture. Put through blender again. Measure and add half as much water. Measure again and add 1/4 as much in sugar and 1/2 as much in vinegar, adding vinegar a spoonful at a time, tasting until the flavor is suitable.

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12. Apple Cake in a Jar

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons salt
2 teaspoons baking soda
3 cups all-purpose flour
2/3 cup water
3 cups grated apple
2/3 cup raisins
2/3 cup chopped walnuts
8 straight-sided wide-mouth pint canning jars

Preheat oven to 325 degrees F (165 degrees C). Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside. Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts. Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water. As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed. Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored with other canned food for up to a year.

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13. Apple Pie Spice Mix

4 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1 teaspoon ground cardamom

Mix all and store in jar.

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14. Applesauce Cookies in a Jar

1 cup brown sugar
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 cup raisins
3/4 cup chopped nuts

Combine flour, salt, cinnamon and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.)

Add other ingredients, one item at a time, packing each layer down.

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

Attach to Jar -

Whip 3/4 cup of butter or shortening until light and fluffy.
Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet.
Bake for 8 - 12 minutes at 350 degrees F.

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16. Bake-it-all-mix

2 cup Vegetable shortening
9 cup All-purpose flour -- sifted
1 tbsp Salt
1/4 cup Double acting baking Powder*

Blend all ingredients thoroughly store in tightly covered container.
Use in recipes calling for Quick mix/ Bisquick.

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18. Baked fudge pudding-mix

1 1/2 cup Bake it all mix (Homemade Bisquick)
1/2 cup Granulated sugar
2 tbsp Cocoa
1/2 cup Milk
1 tsp Vanilla extract

TOPPING-
1/4 cup Cocoa
3/4 cup Brown sugar -- packed
1 1/2 cup Water -- boiling

To Use:
Combine first 5 ingredients, mixing well. Pour into greased 8x8 pan. Combine all topping ingredients together until well blended, pour over batter.

Bake at 350F for 35-40 minutes

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20. Baking Powder - 2

2 Tablespoons Cream Of Tartar Powder
1 Tablespoon Baking Soda
1 Tablespoon Cornstarch

Sift ingredients together and store in small container with tight fitting lid.

One teaspoon of this equals 1 teaspoon of commercial baking powder.

Large Batch Baking Powder
1 lb Soda
1 1/2 lb Cream of tartar
1/4 lb Cornstarch
Mix all ingredients together. 1 tsp mix = 1 tsp Baking Powder.

Baking Powder (Gluten & Corn Free)
Ingredients:
1/3 cup Baking Soda
2/3 cup Cream of Tartar
2/3 cup Arrowroot

Mix well. Store in an airtight container.

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Cream sugar and shortening. Add eggs and mix well. Add buttermilk and vanilla. Mix well. Place dry ingredients in a separate bowl.
Add creamed ingredients to the dry and mix. Stir in bananas.
Prepare 7-1 pint wide mouth canning jars with vegetable shortening.
Place 1 c. of batter in each jar (do not use more than 1 c. or batter will overflow and jar will not seal)
Place jars evenly spread on a cookie sheet. Bake at 325F for 45 min. or until a toothpick comes out clean. Wipe rim, place lid. Working quickly put 1 ring on jar and secure. Jars will seal quickly.
Repeat with remaining jars.
When ready to serve -- bread will slide out.

When properly sealed, will last for 1 year.

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1 T Brown sugar
1 t Cayenne pepper
1/2 t Dry Mustard
1/2 t Lemon Zest

Mix thoroughly.

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26. Basic Beef Marinade

4 Cup soy sauce
1/4 C dry red wine
2 cloves garlic

Combine ingredients, and pour over 2 to 4 lbs. of steak. Place in sealed container and allow meat to marinate 4 to 8 hours, turning occasionally.

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1 teaspoon dried savory
1/2 teaspoon ground cumin
1/2 teaspoon black pepper
1 bay leaf

To Prepare Soup:
3 hours before serving, rinse beans with cold, running water. Remove stones or shriveled beans. In a Dutch oven or stock-pot, bring beans and 9 cups water to boil for 3 minutes. Remove from heat and let sit for 1 hour. Drain and rinse beans. Place beans, 5 cups of water, and seasoning packet contents into pot. Heat to boiling, reduce heat to low and simmer gently for 1 1/2 hours until beans are tender. Stir occasionally. Add one 16-OUNCE CAN STEWED TOMATOES with liquid (break up tomatoes). Heat to boiling. Reduce to low, and cook 15 minutes more. Discard bay leaf.

Each jar of soup mix will make approximately 6 - 8 generous servings.

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32. Beef & Barley Vegetable Soup Mix

1/2 cup barley
1/2 cup dried split peas
3 beef bouillon cubes -- crumbled
1/4 teaspoon ground black pepper
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1 bay leaf

Combine the ingredients in a small bowl, and store in an airtight container. Makes 1 1/8 cups.

To Use:
2 tablespoons vegetable oil
1 pound stew meat -- cut in 1" cubes
6 cups water
14 ounces canned tomatoes
1 package Beef Vegetable and Barley Soup Starter Mix -- (see recipe)
3 ribs celery -- chopped
3 carrots -- chopped
In a large stockpot, heat the oil and add the meat cubes. Sautuntil the meat is browned on all sides. Add the water, tomatoes, and Soup Mix. Bring the mixture to a boil, and reduce the heat. Cover and simmer for 45 minutes. Stir in the celery and carrots. Cover and simmer for 1 hour. Discard the bay leaf.

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34. Beef Gravy Mix

1 1/3 Cups instant nonfat milk powder
3/4 Cup instant flour
3 Tablespoons instant beef bouillon granules
1/8 Teaspoon ground thyme
1/4 Teaspoon onion powder
1/8 Teaspoon ground sage
1/2 Cup butter or margarine
3 Teaspoons brown sauce for gravy

Combine milk powder, instant flour, bouillon granules, thyme, onion powder and sage. Stir with a wire whisk to blend. Cut in butter or margarine until evenly distributed. Drizzle brown sauce for gravy over mixture. Stir with wire whisk until blended. Spoon into a 3-cup container with a tight-fitting lid. Label with date and contents. Store in the refrigerator. Use within 4-6 weeks.

Makes about 2 2/3 cups Beef Gravy Mix.

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In a medium saucepan, combine the butter, water, and sugar. Bring the mixture to a boil and remove the pan from the heat. Add the Beignet Mix and beat with a wooden spoon until the mixture leaves the sedes of the pan. Add the eggs, one at a time, and beat until the mixture is smooth. Heat 4" of oil in a heavy 5- to 6-qt saucepan to 360 F. Drop the dough by tablespoonfuls into the oil, and cook about 3 minutes until each is puffed and golden. Drain the beignets on paper towels and sift powdered sugar over each one. Makes 2 dozen beignets.

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Recipe: Biscotti
1 package Biscotti Mix -- (see recipe)
3 large eggs
1/2 cup butter -- melted
1/2 teaspoon anise extract
1 large egg -- separated

Preheat the oven to 375F. In the bowl of an electric mixer, combine the mix with 3 eggs, butter, anise extract, and an additional egg yolk from the separated egg. Beat on low speed, until the dough is smooth. Roll the dough into two 12" to 14" logs, about 3" wide. Place the logs on a greased cookie sheet. Brush the logs with the reserved egg white. Bake 30 minutes, or until the biscotti are golden brown. Remove the biscotti from the oven. Reduce the oven temperature to 325F. Cut the biscotti on the diagonal into 1/2" slices. Lay the slices on their sides, and return the biscotti to the oven. Bake for 12 to 15 minutes. Cool on wire racks, and store in airtight containers.

Makes approximately 2 dozen cookies.

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Add 1/2 cup milk. Stir with fork just til dough follows fork around bowl. Turn dough out onto lightly floured surface. Knead gently for 10 to 12 strokes. Roll or pat to 1/2" thickness. Cut dough with floured 2 1/2" biscuit cutter, dipping cutter into flour between cuts. Bake on an ungreased baking sheet in a 450 degree oven for 10 - 12 minutes or until golden brown. Makes 10 biscuits.

Muffins:
In a mixing bowl, combine 3 cups homemade biscuit mix and 3 tablespoons sugar. In another bowl, mix 1 beaten egg and 1 cup milk; add all at once to dry ingredients. Stir until moistened (batter should be lumpy). Fill greased muffin cups 2/3 full. Bake in a 400 degree oven for 20 - 25 minutes or until golden.

Makes 12 muffins.

Pancakes:
Place 2 cups homemade biscuit mix in a bowl, add 1 1/4 milk all at once to the biscuit mix, stirring until blended but still slightly lumpy. Pour about 1/4 cup of the batter onto a hot, lightly greased griddle or heavy skillet. Cook until golden brown, turning to cook other side when pancakes have a bubbly surface and slightly dry edges.

Makes 10 pancakes.

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and brown. Use same method for coating pork chops or fish and bake until done.

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2/3 cup water or milk
1 tablespoon oil, butter or shortening
1 teaspoon bread machine yeast or 1 1/2 teaspoons active dry yeast

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47. Brownies In A Jar

2-1/4 cups white sugar
2/3 cup cocoa
1/2 cup chopped pecans
1-1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Pour sugar into a clean and dry one quart jar. Press down firmly.

Add cocoa powder and press down firmly. Pour in chopped pecans, making sure pecans are evenly layered in the jar. Combine flour, baking powder and salt. Pour into jar and seal.

Attach the following directions to the jar: Empty mix into large bowl. Use your hands to mix thoroughly. Add 3/4 cup of butter or margarine and 4 slightly beaten eggs. Mix until completely blended. Spread batter into a lightly greased or sprayed 9 x 13 inch pan. Bake at 350 degrees F (180 degrees C) for 30 minutes or until done. Cool in pan. Cut into 2 inch squares. Makes 2 dozen.

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1 cup Corn Flour
1/2 cup Cornmeal -- stone ground
1/2 cup instant Oatmeal -- powdered in blender
2 cups Buttermilk Powder
5 tablespoons Baking Powder
2 tablespoons Baking Soda
1/4 cup Vanilla Powder
1 1/4 cups Sugar
3 tablespoons Salt
2 tablespoons Malt Powder -- optional

In an extra large bowl, using a strong wire whisk, blend flour, buckwheat, corn, whole wheat flour, cornmeal, ground oatmeal, baking powder, baking soda, vanilla powder, sugar, salt and malt. Place mix into four 1 quart jars (you may need to tap the bottoms to get it all to fit) and store in a cool, dry place for up to one year.

To make pancakes or waffles:

1 cup Mix
1 Egg
1/2 - 2/3 cup Water
2 Tbsp. Vegetable Oil

In a medium bowl, stir mix with water, egg and vegetable oil. Add more water, if necessary, to make a medium thickness batter. If using as waffle batter, double recipe and follow manufacturer's directions. Make pancakes by spooning batter onto hot skillet.

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Place all the ingredients in a jar with a tight-fitting lid and shake vigorously. Store the dressing in the refrigerator and shake well before serving.

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53. Cajun Meat Loaf Seasoning Mix

2 each Whole bay leaves
1 teaspoon Ground cayenne pepper
1/2 teaspoon White pepper
1/2 teaspoon Ground nutmeg
1 teaspoon Salt
1 teaspoon Black pepper
1/2 teaspoon Ground cumin

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2 c. cake mix
1 tsp. vanilla
1 egg, slightly beaten
1/2 c. milk

In large bowl combine flour, sugar, baking powder and salt. With pastry blender, cut in shortening until mixture resembles cornmeal. Store in airtight container in cool, dry place. Use within month if possible. It does keep quite well if stored for a longer period of time. This is a great alternative to packaged mixes.

Plain Cake: Stir ingredients for plain cake until well blended. Pour into 8-inch square pan. Bake at 350 degrees for 25 to 30 minutes. For a 9 x 13-inch pan or layer cakes, double ingredients.

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Make a well in the center of the mix & add the
oil, eggs, carrots & pineapple. Blend until smooth.
Pour into the prepared pan & bake for 40 to 50 minutes,
or until a toothpick inserted into center comes
out clean. Cool the cake and frost if desired or dust
with powdered sugar.

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59. Cheese Sauce Mini-Mix

1/3 cups dehydrated cheese powder
3 Tablespoons powdered milk
3 Tablespoons dehydrated butter powder or margarine powder
3 Tablespoons flour
1/8 teaspoons onion powder

Combine:

1 cup hot tap water
1/2 cup Cheese Sauce Mix (above)
Bring to a boil stirring with a wire whisk -- it only takes a minute! For a touch of color add a few parsley flakes (optional).

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LAYER ingredients in order listed above in 1-quart jar, pressing firmly after adding each ingredient.

NOTE: After adding cocoa, wipe out inside of jar with paper towel. Seal with lid and decorate with fabric and ribbon.

RECIPE TO ATTACH:
Pour brownie mix into large mixer bowl; stir. Add 3/4 cup (1 1/2 sticks) melted butter or margarine, 2 large eggs, 2 tablespoons water and 2 teaspoons vanilla extract; stir well. Spread into greased 13 x 9-inch baking pan. Bake in preheated 350 ‑ F. oven for 18 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool in pan on wire rack. Dust with powdered sugar. Makes 2 dozen brownies.

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3/4 cups Unbleached Flour
1/4 cup Instant Non-fat dry milk
2 t sugar
1/2 t salt
2/3 cup of hot water
2 T vegetable oil

Preheat the oven to 425 degrees F. Mix all ingredients. Dip cut up fryer (2 1/2 to 3 lbs total weight) chicken in the batter that has been well blended.
Place coated chicken pieces on a baking sheet and bake uncovered 40 to 50 minutes, until golden brown and tender.

VARIATIONS: Coat chicken with mix and 1 cup of flour, that has been well blended, and fry in hot oil. Substitute 1 cup PANCAKE MIX or packaged pancake mix for flour, dry milk, sugar, baking powder and salt.

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1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1/4 cup canola oil
3 cloves garlic -- pressed
1/4 cup fresh parsley -- chopped
1 teaspoon dried oregano
kosher salt -- to taste
black peppercorns -- freshly ground

Combine the orange juice, lemon juice, mustard, and Worcestershire in a non reactive mixing bowl. Whisk in the oil a little at a time. Add the garlic, parsley, oregano, salt and pepper.

Times: Chicken breasts (3-4 hours), chicken wings (4-6 hours).

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66. Chili Seasoning Mix

1 1/8 cups flour
3/4 cup instant minced onion
1/3 cup chili powder
2 Tbsp. ground cumin
2 Tbsp. salt
1 1/2 Tablespoons instant minced garlic
1 Tbsp. crushed hot red pepper flakes
2 tsp. sugar

Mix all ingredients very well. Separate into 6 equal portions - packaging in aluminum foil or another airtight package of some type. Label.

To use: Brown one pound of ground beef - drain off excess fat. Sprinkle contents of one package of the mix over the beef, stirring well. Add one 15 oz. can tomato sauce, 1/4 cup water, and one 15 oz. can undrained kidney beans. Simmer uncovered, for at least 20 minutes, or until the beans are cooked to your liking. Makes 4 servings

This goes very well with bread and a nice salad

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COMBINE flour, baking soda and salt in small bowl. Place flour mixture in 1-quart jar. Layer remaining ingredients in order listed above, pressing firmly after each layer. Seal with lid and decorate with fabric and ribbon.

RECIPE TO ATTACH:
Beat 3/4 cup (1 1/2 sticks) softened butter or margarine, 1 large egg and 3/4 teaspoon vanilla extract in large mixer bowl until blended. Add cookie mix and 1/2 cup chopped nuts (optional); mix well, breaking up any clumps. Drop by rounded tablespoon onto ungreased baking sheets. Bake in preheated 375 ‑ F. oven for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks. Makes about 2 dozen cookies.

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To Make Pudding:
Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat - cool. May be placed in individual serving bowls then cooled.

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it is smooth. Add eggs one at a time, beating well after each addition. Add milk and vanilla, beat until thoroughly blended.
Add mix and beat 3 minutes until smooth. Pour into prepared pan and bake 1 hour and 5 minutes, or until a toothpick inserted comes out clean. Cool 25 minutes in pan, remove from pan and finish cooling on rack.

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73. Cinnamon-Oat Pancakes in a Jar

4 cups quick cooking oats
4 cups whole wheat blend flour
OR 2 cups all purpose and 2 cups whole wheat flour
1 cup non-fat dry milk
2 tablespoons cinnamon
5 teaspoons salt
3 tablespoons baking powder
λ teaspoon cream of tartar

Combine all ingredients in a large bowl; stir well. Store in an airtight container in refrigerator. Give with the recipe for pancakes. Yields about 8 cups of mix, enough for 4 batches of pancakes.

To make pancakes: In a mixing bowl, beat 2 eggs. Gradually beat in 1/3 cup vegetable oil. Alternately beat in 2 cups of pancake mix and 1 cup water. Heat a lightly greased skillet over medium high heat. Pour a heaping spoonful of batter onto hot skillet. Cook pancakes until bubbles appear on surface and begin to break (about 2 to 3 minutes). Turn and cook 2 to 3 minutes more or until golden brown. Yields 12, 5-inch pancakes.

^^^

75. Cobbler Mix in a Jar

1 tsp. baking powder
1 cup sugar
1 tsp. powdered vanilla

Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar-

Berry Cobbler
Serves 8 to 10

4 cups fresh berries (blueberries, raspberries or boysenberries)
1/4 cup orange juice
1/4 cup sugar
1 tsp. cinnamon
1 cup unsalted butter, melted
1 egg
1 package Cobbler Mix

Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

^^^

jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to Jar:

Cocoa Peanut Butter Cookies

Empty
jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling.

Makes 3dozen cookies.

^^^

78. Complete Pancake Mix

6 cups all-purpose flour
2 tablespoons baking powder
1 tablespoon salt
1 cup dry milk powder
1 cup shortening

In a large bowl, mix together flour, baking powder, salt and dry milk. Cut in shortening until mixture resembles coarse cornmeal.

^^^

2 1/2 C cornbread mix
3/4 C shortening
3 eggs, beaten
1 C water

Place mix in a bowl; cut in the shortening. Blend in eggs and water and mix well. Spoon into oiled 8-inch square pan ~ bake at 425 degrees for 15 to 20 minutes.

^^^

1 C water
Cook over low/med heat until thickened.

Variations: add 1/2 c. minced or chopped *_____*

Choose One:
Onions, Mushrooms, Asparagus, Broccoli, Celery, Cooked Chicken, Diced Potatoes, Tomato, Cooked Shrimp, etc.

Use as you would in any Cream of "Anything" Recipe

^^^

84. Creole Spice Blend

1 cup paprika
1 cup dried basil
1 cup dried thyme
1/2 cup cayenne
1/2 cup file gumbo
1/4 cup chili powder

Mix together and store in airtight container

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^^^

To make Muffins:

1 package Mix
1 Egg
3/4 c Milk
2/3 c Chopped dates
1/4 c Vegetable oil

Preheat oven to 400F. and grease 12 muffin cups.
Combine all ingredients, mixing just until
moistened. Pour into muffin cups, filling them 3/4
full. Bake 15-18 minutes, until golden brown.

^^^

90. Double Fudge Brownie Mix in a Jar

2 cups sugar
1 cup cocoa
1 cup flour
1 cup nuts -- chopped
1 cup chocolate chips

***Additional Ingredients**
1 cup butter or margarine -- softened
4 eggs
1 package Double Fudge brownie mix

Mix all the
ingredients together and store in an airtight container.

Attach this to
the Jar

Double-Fudge Brownies
Makes 24.

Preheat the oven to 325]. Grease
a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

^^^

92. Dutch Baby Pancake Mix

Mix:
1 c Flour
1 ts Cinnamon
1/4 c Sugar

Combine in an airtight container.

To Make Dutch Baby Pancakes:

Add to Mix -
1/3 c Butter
4 Eggs
1 c Milk

Preheat oven to 425F. Melt butter in 9" pie plate in oven. Meanwhile, combine eggs and milk in blender and whirl once. Add mix and blend 1 minute. Pour into pie plate and bake 20-25 minutes until pancake is puffed and golden.

^^^

To serve: In a deep skillet, heat 1 1/2 inches of vegetable oil to 375 degrees. In a small bowl, combine 1 egg and 1 cup buttermilk. Dip fish into egg mixture. Place fish in bag of mix; shake until fish is well coated. Fry until fish is golden brown and flakes easily with fork. Drain on paper towels and serve.

^^^

Shake off excess spice mixture.
Fry until golden brown.

Makes about 3 c of powdered mixture and will coat 4 lbs of fish.

Tie the neck of the bottle with raffia, which can have a seashell looped through it if possible.

^^^

3/4 cup of milk. Add the funnel cake mix and beat until smooth. Holding finger under funnel opening, pour about 1/4 cup of batter into funnel. Allow the batter to flow from the funnel into the hot oil. Move the funnel in a circle to form a spiral shape. Fry for 1 minute, turn cake, and continue frying until golden brown. Remove to paper towels to drain and sprinkle with confectioners sugar.

Makes about 6 or 7 funnel cakes.

^^^

1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt

Combine all the ingredients in a
medium bowl. Store the mixture in an airtight container.

Attach this to the Jar

Spice Muffins
Makes 1 dozen

1 pkg. Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 tsp. vanilla
1 cup milk

Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk Stir the mixture until the ingredients are blended. Do not overmix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

^^^

Attach these directions to the jar:

Gingerbread Cookies

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat oven to 350 ‑ F. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on lightly greased cookie sheet about 2" apart. Bake 10 to 15 minutes. Decorate with icing.

^^^

102. Half-And-Half Substitute

Combine:
7/8 cup milk
7/8 tbsp melted butter, cooled
Mix well, use in place of 1 cup half-and-half

Or substitute cup for cup:
1 cup evaporated milk -- undiluted

^^^

c. Cheeseburger Casserole

Brown one pound hamburger, drain fat. Add 1 cup water, 1 cup uncooked macaroni, one 16-oz. can chopped tomatoes, and 1/2 cup seasoning mix. Simmer covered 20 minutes or until macaroni is tender. Remove from heat, add 1/2 cup grated cheese.

d. Chili Tomato Macaroni

Brown one pound hamburger; drain off fat. Add one cup water, one cup uncooked macaroni, one 16-ounce can chopped tomatoes, one Tbsp. chili powder and 1/2 cup seasoning mix. Simmer covered 20 minutes or until macaroni is tender.

e. Potato Casserole

Brown one pound hamburger, drain off fat. Add 3/4 cup water, 6 peeled and thinly sliced potatoes, 2/3 cup seasoning mix. Simmer covered 20-30 minutes or until potatoes are tender. Stir. Uncover and cook until excess water is evaporated.

^^^

b. Stroganoff

Use noodles or potatoes and 1/3 cup of the following mixture. Stir in 1/4 cup sour cream just before serving. (1/4 cup fresh or canned mushrooms may be used instead of dried, but put them in when you cook, not when preparing the mix for storing,)

4 cups powdered milk
4 cups flour
2 cups minced onion
1 cup beef bouillon
1/4 cup onion powder
4 cups dried mushrooms
2 Tbsp celery salt

c. PIZZA SPINS

Use wheel shaped pasta, one can tomato sauce and 2 Tbsp of Italian seasoning or the following mixture.

1/4 cup crushed basil
1/4 cup ground oregano
2 Tbsp garlic powder
1/2 cup parsley

d. SPANISH RICE

Use rice, a small can of tomato paste, and 2 Tbsp of the following mixture

1/4 cup minced onion
4 Tbsp chili powder
3 Tbsp salt
4tsp cornstarch
3 tsp cumin
3 tsp crushed red pepper
3 tsp chopped green onion (dried)
2 tsp beef bouillon
1 1/2 tsp oregano

If you have a food dehydrator you can dry some of your own ingredients like the onion and green peppers. By mixing the dried items, you can save time preparing meals and most of the mixes will last several months in airtight containers.

105. Hawaiian Cookie Mix in a Jar

1/3 cup sugar
1/2 cup packed brown sugar
1/3 cup packed flaked coconut
2/3 cup chopped macadamia nuts
2/3 cup chopped dates
2 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly with the heel of your hand. Bake at 350] for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely.

Yield: 2-1/2 dozen.

^^^

107. Homemade Almond Paste

3/4 pound ground almonds
6 ounces icing sugar
6 ounces castor sugar
2 eggs

Mix almonds, castor sugar and icing sugar and mix to a stiff paste with beaten eggs.

^^^

on top. Seal with lid. Attach gift tag with preparation instructions and decorate jar as desired.

Gift Tag: Empty contents of jar into large saucepan or Dutch oven. Add 6 cups water; heat to boiling, stirring often. Reduce heat; cover and simmer for 1 to 11/2 hours or until peas are tender, stirring frequently to prevent peas from sticking. Remove bay leaf. Serve soup with dollop of sour cream and bacon bits, if desired. Makes 6 servings.

Note: When filling jars, use a funnel to pour the dry ingredients into the bottom of the jar.

^^^

well blended. Store in an airtight container.

^^^

To use: Add 1 heaping tsp. soup mix to 6 oz. boiling water, or 2 level teaspoons to 1 c. boiling water. Stir, let sit for a few minutes, and serve.

Note: This is one time where the blender does a much more efficient job than a food processor.

^^^

118. Instant Stuffing Mix in a Jar

3-1/2 cups unseasoned bread cubes
3 tablespoons dried celery flakes
1 tablespoon dried parsley flakes
2 teaspoons dried minced onion
2 teaspoons chicken bouillon granules
1/4 teaspoon poultry seasoning
1/4 teaspoon sage

ADDITIONAL INGREDIENTS:
1 cup water
2 tablespoons butter or margarine

Place bread cubes in a jar . In a small plastic bag, combine celery flakes, onion, bouillon, poultry seasoning, and sage ;mix well Tie bag shut and attach to jar of bread cubes. Yield: 1 gift

Instructions to attach to jar:
To prepare stuffing: In a sauce pan over medium heat, bring water, butter and contents of seasoning packet to a boil. Reduce heat; cover and simmer for 10 minutes. Remove from heat; add bread cubes and mix gently. Cover and let stand for 5 minutes. Toss with a fork before serving.

^^^

Italian dressing
1 package Italian mix -- (see above)
1/3 cup Garlic wine vinegar
3/4 cup Vegetable oil

DRESSING MIX: Combine all ingredients in a small bowl, stirring until evenly distributed. Pour into a 1/4-cup container with a tight-fitting lid or wrap airtight in heavy-duty foil.

Seal container. Label with date and contents. Store in a cool, dry place. Use within 6 months. Makes 1 package or about 4 tablespoons Italian Dressing Mix.

ITALIAN SALAD DRESSING: In a small bowl or salad dressing cruet, combine Italian Salad Dressing Mix, vinegar and oil. Stir or shake until blended. Cover and refrigerate 30 minutes before serving.

YIELD: About 1 cup.

^^^

1 ƛ c. vegetable oil
1/2 c. wine vinegar/white vinegar/balsamic vinegar/ or rice vinegar

^^^

123. Jambalaya Mix in a Jar

Makes 1 1/2 Cups of Mix

1 cup raw long-grain rice
1 tablespoon instant minced onion
1 tablespoon green bell pepper flakes
1 tablespoon parsley flakes
1 bay leaf
2 teaspoons beef bouillon granules
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/2 teaspoon thyme
1/4 - 1/2 teaspoon crushed red pepper

Place mix in a decorative Jar or pour in a zip bag. Cut an 18x18 square of satin and one of lace. Place lace on flat surface and top with the satin. Lay the bag of mix inside and gather up all side and tie with ribbon and gift tag with the following recipe.

Jambalaya

1 1/2 cups Jambalaya Mix
3 cups water
8 oz can tomato sauce
1/2 cup cooked meat

Combine first three ingredients and bring to a boil (in a 6 quart pot) . Reduce heat to simmer; add meat and cook 20 minutes. Remove and discard bay leaf.
Makes about 8 Cups

^^^

1 tablespoon cayenne
2 medium eggs
milk

Mix dry ingredients together. Store in sealable container.

To use:
Put some of the dry mix into a bag or bowl. Beat 2 eggs and some milk together. Dip chicken in wet mixture, then in dry. For extra crispness coat again. Deep fry in shortening or in vegetable oil. Store ingredients in airtight container.

^^^

date and contents. Store in a cool, dry place. Use within
6 - 8 months.

Makes about 4 1/4 cups mix.

Tart and refreshing for a sauce or filling.

* Use more sugar for a sweeter mix.

^^^

Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to a boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on wire rack. Wrap the cake in plastic wrap.

^^^

130. Light Cream Substitute

To substitute for 18%-20% fat Light Cream

3/4 cup milk
3 tbsp butter or margarine, melted and cooled

Combine. Use in place of 1 cup light cream.

^^^

132. Low-Cal French Dressing Mix

1/4 tsp onion powder
1 tsp dried basil
4 T. parsley flakes
2 T green pepper flakes
1 1/2 tsp black pepper
1 T. MSG (optional)

Measure all ingredients into a Ziploc Bag. Shake well, transfer to vacuum seal bag, seal and store up to a year.

To Use:
Measure the following into a blender and whip for 40 seconds, or until well blended. Chill prior to serving

2 T. Mix
3/4 c. V8 juice or Tomato juice
4 T. lemon juice and
1/4 tsp. horseradish (optional)

^^^

134. Make-A-Mix Cookie Mix

BASIC MIX

8 cups flour
2 1/2 cups sugar
2 cups brown sugar, packed
4 teaspoons salt
1 1/2 teaspoons baking soda
3 cups vegetable shortening

In a large bowl, combine flour, sugar, brown sugar, salt and baking soda until well mixed. Cut in shortening until evenly distributed. Store in large airtight container. Label. Sore in a cool, dry place for up to 3 months. Makes about 16 cups of cookie mix.

Use to make:

Chocolate Chip Cookies
Snickerdoodles
Sweet and and Spicy Cookies
Tropic Macaroons

a. Chocolate Chip Cookies

3 cups Make-A-Mix Cookie Mix
1 tablespoon milk -- see directions
1 teaspoon vanilla
1 egg
1/2 cup chocolate chips

Preheat oven to 350 degrees F. Combine Basic Cookie Mix, milk (may need to add more to make a smooth dough), vanilla and egg. Blend well. Add chocolate chips and stir in gently. Drop by teaspoonsful to make 24 cookies. Bake 10 to 15 minutes, or until golden brown. Makes about 24 cookies.

b. Snickerdoodles

2 1/2 cups Make-A-Mix Cookie Mix
1/4 teaspoon baking soda
1 teaspoon cream of tartar
1 egg -- beaten
2 tablespoons sugar
1 teaspoon cinnamon

Preheat oven to 400 degrees F. In medium bowl, combine cookie mix, baking soda, cream of tartar and egg. Mix well. Combine sugar and cinnamon in a small dish. Shape dough into 1 1/2-inch balls. Roll in sugar-cinnamon mixture and place 2 inches apart onto a cookie sheet. Flatten balls slightly. Bake 8 to 10 minutes, until lightly browned with cracked tops.

Makes about 30 cookies.

c. Sweet and Spicy Cookies

2 cups Make-A-Mix Cookie Mix
4 tablespoons molasses
1/2 teaspoon vanilla
1 egg -- beaten
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon allspice
1/2 cup sugar

Preheat oven to 350 degrees F. In a medium bowl, combine Basic Cookie Mix, molasses, vanilla, egg, ginger, cinnamon and allspice. Stir until blended. Drop by teaspoonfuls to make 24 cookies. Flatten each cookie with a glass dipped in sugar. Bake 8 to 10 minutes, or until edges are browned. Makes about 24 cookies.

d. Tropic Macaroons

2 cups Basic Cookie Mix
2 egg yolks
8 1/2 ounces crushed pineapple -- drained
1 1/4 cups coconut -- shredded
24 maraschino cherries -- for garnish

Preheat oven to 350 degrees F. In a medium bowl, combine Basic Cookie Mix, egg yolks, pineapple and coconut. Stir until well mixed. Drop by teaspoonfuls onto prepared cookies sheets. Makes 36 cookies. Bake 12 to 15 minutes, until edges are golden.

^^^

In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar. Add the shortening and stir until mixture is mealy. Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly. Place 4 cups of the master mix into each 1 quart jar.

Attach the following directions to the jar:
Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended. Add entire contents of the jar to the bowl, stir until combined. Drop by teaspoonfuls onto cookie sheet and bake in the preheated oven for 10 to 12 minutes. This recipe makes about 2 dozen.

^^^

139. Minestrone Soup Mix

1/2 c. dried onion flakes
1/2 c. dried celery flakes
1/4 c. dried parsley flakes
2 tbsp. dried whole marjoram
1 tsp. garlic powder
1 tsp. freshly ground pepper
1/2 c. beef flavored bouillon granules
1 lb. dried navy beans
1 lb. dried kidney beans
2 c. elbow macaroni

Combine first 8 ingredients; divide into 4 gift packages. Add 2 tablespoons bouillon granules to each package. Label and seal. Combine navy beans and kidney beans; divide into 4 gift packages. Label and seal. Place 1/2 cup macaroni into 4 gift packages. Label and seal. Present 1 package herb mix, 1 package bean mix and 1 package macaroni with recipe for minestrone soup.

Yield: 4 gift packages.

Include these instructions on your gift tag:

In a very large saucepan combine 8 to 10 cups of water, a 28 oz. can of crushed tomatoes, and soup mix. Add 2 chopped carrots, and 2 to 4 chopped potatoes (optional: 2 cups chopped cabbage). Bring to a boil, reduce heat, cover and simmer for one hour or until peas are tender. Enjoy!

^^^

1 teaspoon ground nutmeg
1 cup raisins, sweetened dried cranberries or chopped nuts (optional)
1 can (15 oz.) Pure Pumpkin

Yield
Makes about 60 mini muffins

COMBINE all ingredients, except pumpkin, in large bowl. Pour into 1-quart resealable plastic bag; seal. Wrap muffin mix and can of pumpkin in fabric; tie with ribbon or twine.

RECIPE TO ATTACH:
Pour muffin mix into large bowl. Cut in 1/2 cup vegetable shortening with pastry blender until mixture is fine. Add 1 cup LIBBY'S 100% Pure Pumpkin, 1 cup milk and 2 large eggs; mix until just moistened. Spoon into greased or paper-lined mini-muffin pans, filling 2/3 full. Bake in preheated 400 ‑ F. oven for 15 to 20 minutes. Cool in pans for 5 minutes; remove to wire racks. Sprinkle with powdered sugar, if desired.
Makes about 60 mini muffins.

^^^

142. Mocha Rum Ball Jar Mix

2 cups crushed vanilla wafers
1 1/4 to 1 1/2 cups icing sugar
1 cup finely chopped almonds
2 Tbsp cocoa powder
1 1/2 tsp instant coffee crystals
1/2 tsp cinnamon, optional

Layer ingredients into a 1 quart jar, tapping down layers to eliminate air gaps.

Label Cooking Instructions:

Place contents of jar into a bowl. Add 4 to 5 tablespoons rum, espresso, and/or coffee. Form into small balls. Roll in icing sugar. Place on a cookie sheet to dry. Store in airtight container.

^^^

144. Nacho Cheese Sauce

1 cup Velveeta cheese
1 cup milk
1/4 cup green onions (diced)
1/4 cup green peppers (diced)
1/2 cup red peppers (diced)
2 tbsp Schneider's Jalapeno Cheese seasoning
**optional - jalapeno peppers, tomato, black olives.

Place ingredients in small sauce pan - cook on medium heat. When mixture is a smooth sauce place nachos on a plate. Pour sauce over nachos. Optional: garnish with sliced Jalapeno peppers, tomatoes and black olives.

^^^

a. Chicken:
3 chicken bouillon cubes, crushed
1/4 teaspoon parsley flakes
3 dashes pepper

b. Beef:
3 beef bouillon cubes, crushed
3 dashes pepper

c. Onion:
3 onion or beef bouillon cubes, crushed
2 teaspoons dried minced or chopped onion
3 dashes pepper

d. Mushroom:
3 chicken or beef bouillon cubes, crushed
2 tablespoons dried mushroom slices, in bits
3 dashes pepper

e. Celery:
3 chicken bouillon cubes, crushed
3 tablespoons dried celery flakes
3 dashes pepper

f. Curry:
3 chicken bouillon cubes, crushed
1 teaspoon curry powder

g. Saffron:
3 chicken bouillon cubes, crushed
1 pinch saffron
1 pinch turmeric

h. Oriental:
3 chicken bouillon cubes, crushed
1 onion bouillon cube, crushed
2 teaspoons dried celery flakes

2 teaspoons dried mushroom slices, in bits
1 teaspoon dried minced onion
dash of powdered ginger
add several dashes soy sauce to boiling water

i. Spanish:
3 chicken bouillon cubes, crushed
2 tablespoons dried green pepper flakes
2 tablespoons dried minced onion
dash of chili powder
add 2 tablespoons tomato paste to boiling water

^^^

147. Oatmeal-Chip Cookie Mix In A Jar

2/3 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/3 cup packed brown sugar
1/3 cup granulated sugar
3/4 cup Semi-Sweet Chocolate Morsels or Butterscotch Flavored Morsels
1 1/2 cups quick or old-fashioned oats
1/2 cup chopped nuts

Yield
Makes about 2 dozen cookies

COMBINE flour, baking soda, cinnamon and salt in small bowl. Place flour mixture in 1-quart jar. Layer remaining ingredients in order listed above, pressing firmly after each layer. Seal with lid and decorate with fabric and ribbon.

RECIPE TO ATTACH:
Beat 1/2 cup (1 stick) softened butter or margarine, 1 large egg and 1/2 teaspoon vanilla extract in large mixer bowl until blended. Add cookie mix; mix well, breaking up any clumps. Drop by rounded tablespoon onto ungreased baking sheets. Bake in preheated 375 ‑ F. oven for 8 to 10 minutes. Cool on baking sheets for 2 minutes; remove to wire racks.

Makes about 2 dozen cookies.

^^^

Put all ingredients in a small sandwich bag. Seal well and store in cool, dry place.

To use: Empty package into a pot and gradually stir in 4 cups cold water and 1 Tbsp. butter. Bring to boil, reduce heat and cover. Simmer 20 minutes. Ladle soup into oven proof bowls, sprinkle with croutons or toasted bread. Then add one slice provolone cheese. Briefly put bowls under a broiler to melt cheese.
Serve. Makes 4 1-cup servings.

Onion Dip:
Mix one package onion soup mix with 2 cups sour cream. Chill before serving.

^^^

150. Pancake Mix

10 cups flour
2 1/2 cups nonfat dry milk powder
1/2 cup sugar
1/4 cup baking powder
2 T. salt

Combine all ingredients and mix well. Store in an airtight container for up to 8 months.

To prepare: Combine 1 1/2 cups of mix with 1 egg, 1 cup of water, and 3 T. of vegetable oil. Add more water for thinner pancakes. Blend well. Let mixture stand for 5 minutes. Cook on a hot greased griddle for 3 to 4 minutes until golden on both sides.

Makes 10 to 12 pancakes.

^^^

1 Tablespoon instant chicken bouillon granules
1 tsp. dried parsley flakes
1/2 tsp. dried oregano, crushed
Dash garlic powder

Mix all ingredients in a plastic bag or layer in an airtight container. Store, tightly sealed, until needed. Give with the following recipe:

PLEASING PASTA SOUP: Combine contents of package with 3 cups water in a 2-quart saucepan. Bring to boiling; reduce heat. Cover and simmer 40 minutes, or until lentils are tender, stirring occasionally. Makes 3 side dish servings.

^^^

154. Pina Colada Bread In A Jar

20 ounces canned pineapple -- crushed
1 c butter -- at room temperature
3 1/2 c brown sugar -- packed
4 egg whites -- whipped
1/2 c rum
3 1/3 c unbleached flour
1 1/2 tsp baking powder
1 tsp baking soda
1 c coconut -- shredded

Preheat oven at 325F degrees. Before starting batter, wash 8 (1 pint) wide mouth canning jars with lids in hot soapy water and let drain, dry, and cool to room temperature. Generously prepare jars with cooking spray and flour. Drain pineapple for 10 minutes, reserving juice. Puree drained pineapple in a blender. Measure out 1 1/2 cups puree, adding a little juice if necessary to make 1 1/2 cups. Set puree aside. Discard remaining juice. In a mixing bowl, combine applesauce, half brown sugar until light and fluffy. Beat in egg whites and pineapple puree. Set aside. In another mixing bowl, combine flour, baking powder, and baking soda. Gradually, add to pineapple mixture in thirds, beating well with each addition. Stir in coconut. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes. Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on tightly shut. Place jars on a wire rack; they will seal as they cool.

^^^

Attach this to the Jar:

Pizza
Makes 2 12-inch pizzas

1 package Pizza Dough Mix
2 Tbsp. olive oil
1 cup warm water
1 cup tomato sauce
1/2 cup grated mozzarella cheese
1/3 cup freshly grated Parmesan
1 tsp. crushed oregano
Place the Pizza Dough Mix in a large bowl & add the oil and water. Beat with a wooden spoon or dough hook until mixture forms a ball. Turn out onto a floured board and knead for 5 minutes. Transfer to a greased bowl and let the dough rise for 90 minutes. Divide the dough in half and pat into two 12-inch circles. For thin crust, fill and bake the pizzas now. For thicker crust, let pizzas rise 30 to 45 minutes. Top the pizza dough with tomato sauce, cheeses of your choice, crushed oregano, and olive oil drizzled over the pizzas. Preheat the oven and bake at 425 degrees F for 20 to 25 minutes. Let stand 5 minutes

^^^

To make pizza dough:
1 cup water
1 to 1 1/2 teaspoons fast-rise yeast
3 cups dough mix
2 tablespoons olive oil

If you like your pizza crisp, use the lesser amount of yeast. For a fluffier, bready-like pizza, use the larger amount (and do not roll out too thin). Depending on the yeast you choose (i.e. brands differ in performance as do fast or active dry varieties), the fermentation may vary somewhat.

This dough can be kneaded by hand, in a mixer with a dough hook or in a bread machine (on dough cycle, following manufacturer instructions). For the mixer, place water in a bowl with yeast. Mix a moment and allow mixture to sit about five minutes, to allow yeast to expand. Add pizza mix and oil, then knead, until smooth and elastic on slow speed - about 5-7 minutes. Once dough is made, cover well with oiled plastic (or refrigerate) and allow to rest one hour. Deflate before proceeding.

^^^

158. Potato Soup Mix in a Jar

1-3/4 cups instant mashed potatoes
1-1/2 cups dry milk
2 Tablespoons instant chicken bullion
2 teaspoons dried minced onion
1 teaspoon dried parsley
1/4 teaspoon ground white pepper
1/4 teaspoon dried thyme
1/8 teaspoon turmeric
1-1/2 teaspoon seasoning salt

Combine all ingredients in a bowl and mix. Place in 1 quart canning jars to store.
Makes 6 servings.

Instructions to attach to jar:
To serve: place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

^^^

Measure all ingredients into a large bowl, blend well until thoroughly combined.

Measure into 12 separate vacuum seal/ ziploc bags, placing 1 c. in each bag. Seal & Store.

To use:
1 c. Mix
3 c. boiling water
Stir constantly over low heat until thickened.

161. Chocolate Pudding:
Add 1 square chocolate to above recipe

162. Coconut Pudding:
Add 1/2 cup coconut to above recipe

163. Lemon Pudding:
Add 1 T lemon juice
1 T butter to above recipe

^^^

RECIPE TO ATTACH:
Beat together 3/4 cup LIBBY 担 100% Pure Pumpkin, 1/2 cup vegetable oil, 2 large eggs and 1/4 cup orange juice or water in large mixer bowl until blended. Add contents of bag; stir until just moistened. Spoon batter into greased and floured 9 x 5-inch loaf pan. Bake in preheated 350 ‐ F. oven for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pan for 10 minutes; remove to wire rack to cool completely. Makes 1 loaf.

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In a large bowl, sift together all dry ingredients. Blend well.
With pastry blender or heavy-duty mixer, cut in shortening until mixture resembles cornmeal in texture. Put in an airtight container. Label with date and contents. Store in cool, dry place. Use within 10-12 weeks.
Makes about 13 cups of Quick Mix.

NOTES : Variation: Use 4 1/4 cups all-purpose flour and 4 1/4 cups whole wheat. Increase baking powder to 5 tablespoons.

a. Never-Fail Rolled Biscuits (Quick Mix)

3 cups Quick Mix
2/3 cup milk or water

Preheat oven to 450F (230C). Combine Quick Mix and milk or water in a medium bowl. Blend. Let dough stand 5 minutes. On a lightly floured board, knead dough about 15 times. Roll out to 1/2-inch thickness. Cut with a floured biscuit cutter. Place about 2 inches apart on ungreased baking sheet. Bake 10-12 minutes, until golden brown.

NOTES : These light biscuits separate into layers.

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Place 2 inches apart on a lightly greased cookie sheet. Bake at 350]
for 10 to 12 minutes or until edges are lightly browned. Cool 5
minutes on baking sheet. Remove to wire racks to cool completely.

Yield: 3 to 4 dozen.

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You can layer all of the items in a large jar -- although it doesn't look as glamorous as some of the other layered mixes.

Gift Tag: To make the Ranch Biscuits, empty the contents of the jar into a medium bowl. Stir in 1 cup milk or buttermilk and 1 stick of butter, melted, until dough forms. Drop spoonfuls of dough onto baking sheet coated with cooking spray. Bake at 450 degrees for 10 mins to 12 mins or until biscuits are golden brown. Makes 12 to 14 biscuits!

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171. Reese's Peanut Butter Cup Cookie Mix in a Jar

MIX:

3/4 cup sugar
1/4 cup brown sugar -- packed
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
8 large Peanut butter cups -- cut in 1/2" pieces
wrapped in plastic.

Mix together flour, baking powder, and baking soda. Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in Reese's candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375F degrees for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely.

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173. Roquefort Dressing (Blue Cheese)

1 c Roquefort (or Blue) cheese
1 tbsp Worcestershire sauce
1 tbsp Lemon juice
2/3 c Salad oil
2 tbsp Vinegar

Mash cheese with a little oil. Add Worcestershire sauce, lemon juice, vinegar and balance of oil. Shake well until creamy.

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1/2 teaspoon dried oregano
1/2 teaspoon dried savory
1/2 teaspoon dried thyme
1/2 teaspoon cayenne pepper
1/2 teaspoon cumin
1/2 teaspoon coriander
1/2 teaspoon dried mustard
1/4 teaspoon celery seed
1/4 teaspoon unsweetened lemonade drink mix (such as Kool-Aid)

Great for those on a low-sodium diet!

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177. Shake & Bake (equals 20 packets)

4 cups flour
4 cups ground crackers
4 T. salt
2 T. sugar
3 T paprika
2 tsp. garlic powder
2 tsp. onion powder
1/4 cup vegetable oil

Mix well & store in covered container in frig indefinitely.

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(enough to make about 5 basic loaves or Cinnamon Nut Loaves or 10 homemade Pizza crusts.

a. Basic Loaf

Additional Ingredients For Basic Loaf:

1 pkg.(1/4 ounce) quick-rise yeast
1 cup warm water
1 egg
2 TB butter or margarine, melted

To prepare a basic loaf:

In a mixing bowl, combine 1 cup bread mix and yeast. Add water, egg and butter; beat until smooth. Stir in 2-1/2 to 3 cups additional bread mix to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4-6 minutes. Shape into a loaf; place in a greased 9 x 5 x 3 loaf pan. Place a heatproof bowl on work surface; fill half full with boiling water. Cover bowl with a baking sheet. Place loaf pan on baking sheet; cover and let rise for 20 minutes. Bake at 350* for 30 minutes or until loaf sounds hollow when lightly tapped. Remove from pan and cool on a wire rack.

Yield: 1 loaf

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b. Cinnamon Nut Loaf

3-1/2 to 4 cups Shortcut Bread Mix
1 pkg. (1/4 ounce) quick rise yeast
1 cup warm water
1 egg
3 TB butter or margarine, melted and divided
1/4 cup sugar
1/4 cup chopped nuts
1-1/2 tsp ground cinnamon

Icing:
1/2 cup confectioners' sugar
1 TB milk
1/2 tsp vanilla extract

In a mixing bowl, combine 1 cup bread mix and yeast. Add water, egg and 2 tablespoons butter; beat until smooth. Stir in enough remaining

bread mix to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 - 6 minutes. Cover and let rest for 10 minutes. On a floured surface, roll dough into an 18 Inch x 8 inch rectangle. Brush with remaining butter. Combine sugar, nuts and cinnamon; sprinkle over dough. Roll up, jelly-roll style, starting with the short side; seal edges. Place seam side down in a greased 9 x 5 x 3 inch loaf pan. Place a heatproof bowl on work surface; fill half full with boiling water. Cover bowl with a baking sheet. Place loaf pan on baking sheet; cover and let rise for 20 minutes. Bake at 350* for 30-35 minutes or until golden brown. Remove from pan and cool on a wire rack. Combine icing ingredients; drizzle over loaf.
Yield: 1 loaf

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c. Homemade Pizza

2 cups Shortcut Bread Mix
1 tsp quick-rise yeast
2/3 cup warm water
1 TB butter or margarine, melted
1 TB cornmeal

Pizza sauce, sausage and cheese or toppings of your choice
In a mixing bowl, combine 1 cup bread mix and yeast. Add water and butter; beat until smooth. Stir in the remaining bread mix to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 - 6 minutes. Cover and let rest for 10 minutes. On a floured surface, roll dough into a 14-inch circle. Sprinkle cornmeal on an un-greased , 14-in pizza pan; transfer dough to pan. Bake at 450* for 10 minutes. top with pizza sauce, sausage and cheese.
Bake 10 - 15 minutes longer or until golden brown.
yield: 1 pizza

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1/4 tsp. dry mustard
1/4 tsp chili powder

Measure all ingredients into a ziploc bag, seal & shake well.
(makes 1 mix or approx 3 T).

To Use:
1 lb ground beef
1 mix recipe sloppy joe seasoning mix
8 oz. Tomato Sauce
1/2 cup water
Brown beef /Drain. add remaining ingredients, simmering about 10 minutes. Serve over hamburger buns.

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182. Spaghetti Seasoning

1 1/2 teaspoon dried minced onion
1 1/2 teaspoon dried parsley leaves, crushed
1 1/2 teaspoon cornstarch
1 teaspoon dried green pepper flakes
3/4 teaspoon salt
1/8 teaspoon dried minced garlic
1/2 teaspoon ground basil
1/2 teaspoon granulated sugar
1/4 teaspoon ground oregano

Combine ingredients and store in an airtight container.

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184. Steak Sauce Recipe

1/3 c. vinegar
2 T. oil
1 T. Worcestershire sauce
1 ⅛ t. salt
⅛ - 1 T. garlic salt
⅓ c. catsup
2 T. soy sauce
1 t. mustard
⅓ t. pepper

Mix well, store in bottle or jar and refrigerate.

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186. Sweet Bread Mix

10 cups All-purpose flour
6 1/4 cups Sugar
1 cup Cornstarch
5 tablespoons Baking powder
1 tablespoon Salt
2 1/2 cups Vegetable shortening

In a large sifter, combine flour, sugar, cornstarch ,baking powder and salt. Sift, in batches, into a large bowl. Use a pastry blender to a heavy-duty mixer to blend in shortening until mixture resembles cornmeal in texture. Spoon into a 20-cup container with a tight-fitting lid. Seal container. Label with date and contents. Store in a cool, dry place. Use within 10 to 12 weeks.

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188. Taco Seasoning

2 tablespoons flour
2 teaspoons chili powder
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon cumin
1 teaspoon dried minced onion
1/4 teaspoon onion powder
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1/4 teaspoon sugar
1/8 teaspoon ground oregano

Combine seasoning mixture with 1 lb. Drained ground beef and ½ C. water. Bring to a boil, then reduce heat and simmer for 15 minutes.

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190. Texas two-step Soup in a Jar

1 package (1.61 oz.) Pioneer Regular or No-Fat Brown Gravy Mix
2 tablespoons mild red chili powder
2 teaspoons dried oregano leaves
1 teaspoon ground cumin (optional)
1 teaspoon dried minced onion
ƛ teaspoon garlic salt
10 to 12 regular-size tortilla chips, coarsely crushed
1 to 1 ʒ cups uncooked small to medium-size pasta (such as wheels, shells, macaroni)

Pour gravy mix into wide mouth pint jar. In small bowl, stir together chili powder, oregano-cumin, onion, and garlic salt. Make second layer. Add layers of tortilla chips and pasta to fill jar. Seal with lid. Attach gift card (below) and decorate jar as desired.

Gift Tag: Brown ƛ lb. Ground beef in a large saucepan or Dutch oven. Add contents of jar and 7 cups water; heat to boil. Add (15oz.) corn with red and green bell peppers and 1 can (16oz.) chopped tomatoes. Reduce heat; cover and simmer for 25-30 minutes or until pasta is tender, stirring occasionally. Serve with crushed tortilla chips and shredded Monterey Jack cheese, if desired. Makes 6 servings.

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192. Three-Way Oatmeal Mix

Easy, convenient and a money-saver!

This is a great mix recipe that can be used at least 3 ways:

Mix Recipe:
4 cups rolled oats (regular or quick)
3 cups whole wheat flour
1 cup unbleached flour (unsifted)
nonfat dry milk powder (amount for 1 qt.)
3 tablespoons baking powder
1 1/2 teaspoons salt
1 pound butter at room temp.

In a large bowl, combine the oats, flours, dry milk, baking powder, and salt and mix until well-blended. Using the large bowl of your electric mixer, beat the butter until creamy. With the mixer at low speed, gradually add as much of the dry mixture as possible. Then remove bowl and continue to blend in remaining dry ingredients by cutting it with a pastry blender or rubbing it with your fingers until it forms fine, even crumbs.
Store tightly covered in the refrigerator for up to 1 month.

Use to make Oatmeal Muffins, Oatmeal Pancakes, and Oatmeal Cookies recipes below:

a. Oatmeal Muffins

1 egg
2/3 cup water
1/2 teaspoon vanilla
1/4 cup sugar
1/2 cup chopped dried fruit
2 1/4 cups Three-Way Oatmeal Mix

In a bowl lightly beat egg with water. Use a fork to mix in vanilla, sugar, and fruit. Add oatmeal mix and stir with a fork until just blended. Spoon the batter into 12 greased medium-sized muffin cups, filling about 2/3 full. Bake in 425F oven until golden brown, about 15-18 minutes.

b. Oatmeal Pancakes

2 eggs
1 cup water
1 tablespoon sugar
1 1/2 cups Three-Way Oatmeal Mix

Separate the eggs. With a fork beat egg yolks with water and sugar. Then mix in oatmeal mix until fairly smooth-there will be small lumps. In another bowl, beat egg whites until moist peaks form; gently fold into pancake batter. Heat a griddle or frying pan to medium-high and spoon batter onto lightly greased griddle to make 3-inch pancakes. Bake until bubbly on top and well-browned; turn and brown second side. Serve with your favorite syrup or honey.

c. Oatmeal Cookies

1/4 cup butter
3/4 cup light brown sugar (lightly packed)
1 egg
1 teaspoon ground cinnamon
1 teaspoon vanilla
1/3 cup water
3 cups Three-Way Oatmeal Mix
1 cup raisins or chopped dates
1/2 cup chopped nuts

In a mixer bowl, beat butter with brown sugar. Beat in egg, cinnamon, and vanilla. Add water and oatmeal mix and stir until well blended. Stir in raisins and nuts. Drop rounded spoonful of the dough about 2 inches apart on well greased cookie sheets. Bake in 350F oven until lightly browned, about 12-14 minutes. Remove from pans, cool, then store in covered container.

193. Trail Mix

2 cups plain granola cereal
1 cup dry roasted peanuts
1 cup dried apple chips
1 1/2 cups yogurt covered raisins
2/3 cup chopped dates
1 cup dried banana chips

Combine and store in an airtight container.

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2 Tablespoon shortening
1/2 cup half & half
1/2 cup milk
1/4 cup buttermilk
1/4 teaspoon vanilla

Combine flour, salt and baking soda in a medium bowl. Stir to combine. Lightly beat the egg in another medium bowl. Add the sugar, butter and shortening and mix well with an electric mixer until smooth. Add the half & half, milk, buttermilk and vanilla. Mix well. Add the dry flour mixture to the wet mixture while beating. Mix until smooth. Cover and chill overnight (You can use batter right away if you like, but a good 12-hour chill makes the batter better.)

Rub a light coating of vegetable oil on a waffle iron. Preheat the waffle iron. Leave the batter out of the refrigerator to warm up a bit as your waffle iron is preheating. Spoon 1/3 to 1/2 cup of batter into the waffle iron and cook for 3 to 4 minutes or until waffles are light brown.

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197. Whole Wheat Muffin Mix

2 cups Warm water
2 tablespoons Honey
1 1/2 tablespoons Dry yeast
2 tablespoons Oil
1 teaspoon Salt
3 cups Whole wheat flour
1/2 cup White flour

Combine water, honey and yeast and let stand until bubbly, about 5-8 minutes. Then stir in well the remaining ingredients. Oil muffin tins. Fill 2/3 full with batter. Or drop by large spoonfuls onto oiled cookie sheet. Let rise 10 minutes. Bake at 350F for 30-35 minutes. Or place in oiled 8X8" pan, let rise 15 minutes. Bake at 350F for 45-50 minutes.

Variations: Use the basic muffin mix just as is along with any of these additions. When recipe reads to leave out certain items, this pertains to the basic mix.

a. SOY, MILLET OR BUCKWHEAT - 1/2 cup soy, millet or buckwheat flour (leave out white flour).

b. RAISIN ORANGE - 3/4 cup raisins and 1 tablespoon dried orange peel

c. DATE BRAN - 1/2 cup oat or wheat bran and 2/3 cup dates

d. BLUEBERRY - 1 1/2 cup blueberries, 1/4 cup SWEETENER, 1 teaspoon vanilla (leave out 1/2 cup water).

e. PINEAPPLE - 20 ounce can crushed pineapple, well drained, 2 tablespoons SWEETENER, 1 teaspoon vanilla (leave out 1/2 cup water).

f. BANANA NUT - 2 c mashed banana, 1/2 c chopped NUTS OR SEEDS (leave out 2/3 cup water).

g. JAM - 3/4 cup dried fruit jam. After filling muffin tin, drop 1/4 to 1 teaspoon jam on top of batter and let rise 10 minutes.

h. CORNBREAD - 1 3/4 cup corn meal, 3/4 cup white flour, 1 tablespoon oil (leave out 1/2 cup water and 2 1/2 cups of the whole wheat flour.

i. BARLEY, RICE OR OAT - 1 cup barley, rice or oat flour (leave out white flour and 1/2 cup of the whole wheat).

j. CRANBERRY, CARROT, ZUCCHINI OR APPLE - 1/2 cup honey, 1/2 cup chopped NUTS OR SEEDS, 1 1/2 teaspoon coriander, 1 1/2 teaspoon dried orange peel, 1 1/2 cup cranberry, briefly blended or 2 cups carrot, zucchini or apple, grated, 2 teaspoons vanilla. Leave o

k. CHEESE - 2 cups cheese sauce, (separate recipe) and leave out 2/3 cup water

l. CARAWAY RYE - 1 c rye flour, 2 tablespoons molasses, 1 1/2 teaspoon caraway seed (leave out 1/2 cup whole wheat flour, the white flour and honey).

m. TAHINI - 1/3 cup tahini (separate recipe) and leave out 1/4 cup water.