

# Master Mix

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	5 lb 4 oz	1 gal 3 ¼ cups	10 lb 8 oz	2 gal 1 ⅝ qt	<ol style="list-style-type: none"> <li>Place flour, baking powder, salt, cream of tartar, and dry milk in a mixing bowl. Blend for 3 minutes on low speed.</li> <li>Add shortening to dry ingredients and mix for 5 minutes on low speed, or until evenly distributed. Mixture will be crumbly.</li> <li>Store in tightly covered container, in the refrigerator.</li> <li>Use Master Mix in recipes for: Cut Biscuits (A-09B); Muffin Squares (A-11B); Pancakes (A-12A); and Banana Bread Squares (A-13A).</li> <li>No CCP necessary.</li> </ol>
Baking powder	4 ¾ oz	⅔ cup	9 ½ oz	1 ⅓ cups	
Salt		2 Tbsp	2 ⅝ oz	¼ cup	
Cream of tartar		1 Tbsp 1 ½ tsp		3 Tbsp	
Instant nonfat dry milk	6 oz	2 ½ cups	12 oz	1 qt 1 cup	
Shortening	1 lb 5 oz	3 cups 2 Tbsp	2 lb 10 oz	1 qt 2 ¼ cups	

SERVING:	YIELD:	VOLUME:
1 cup (See individual recipes that use Master Mix).	<b>25 Servings:</b> 7 lb 6 oz <b>50 Servings:</b> 14 lb 12 oz	<b>25 Servings:</b> 1 gallon 2 ¼ quarts <b>50 Servings:</b> 3 gallons 2 cups
	Tested 2004	

**Special Tip:**  
A 10-qt mixer may be used to produce 1 gal 2 ¼ qt of Master Mix. A 20-qt mixer may be used to produce 3 gal 2 cups of Master Mix.

# Master Mix

Grains/Breads

Grains/Breads

A-15

## Nutrients Per Serving

<b>Calories</b>	586	<b>Saturated Fat</b>	6.13 g	<b>Iron</b>	5.07 mg
<b>Protein</b>	12.23 g	<b>Cholesterol</b>	1 mg	<b>Calcium</b>	495 mg
<b>Carbohydrate</b>	77.87 g	<b>Vitamin A</b>	161 IU	<b>Sodium</b>	1023 mg
<b>Total Fat</b>	24.80 g	<b>Vitamin C</b>	0.4 mg	<b>Dietary Fiber</b>	2.6 g