

QUICK BREAD RECIPES

Pancakes and Waffles

4 C. Basic Mix
4 Eggs

4 T. Sugar
2 & ½ C. Milk

Mix together liquid ingredients and then add to dry ingredients. Beat quickly only until large lumps disappear. If needed, add a little more milk for desired consistency. Pour batter onto lightly greased electric frying pan. Cook until bubbles break and edges are cooked. Flip and cook the other side. Serve Immediately.

*For Waffles, use a Waffle Iron.

*For added fiber in pancakes fold in 1-2 cups of grated apples.

Regular Muffins

4 C. Basic Mix
1 C. Milk

⅓ C. Sugar
2 Eggs

Mix basic mix and sugar in one bowl. Mix milk and eggs in a separate bowl. Combine dry and liquid ingredients and stir with a fork until flour is moistened. Fill greased muffin cup until ⅔ full. Bake 15-20 Minutes at 425 degrees.

Blueberry Muffins

Follow the same recipe for regular muffins. Before baking, gently fold 1 C of blueberries (if using canned blueberries, rinse and drain before folding in) into the batter after batter has been mixed.

Baking Powder Biscuits

8 Biscuits

1 C. Basic Mix
⅓ C. Milk

12 Biscuits

1½ C. Basic Mix
⅓ C. Milk

24 Biscuits

3½ C. Basic Mix
1½ C. Milk

Preheat oven to 450 degrees. Gradually add enough milk to the basic mix to make a soft dough. Sprinkle flour on the counter. Knead the dough gently a few times until it is smooth. Roll the dough lightly until it is about ½ thick. Cut the biscuits with a biscuit cutter that has been dipped in flour. Place the biscuits on an ungreased shallow baking pan about 1 inch apart. Bake for 12-15 minutes, or until golden brown. Watch carefully for biscuits do not burn.

Banana Nut Muffins

4 C. Basic Mix
1⅓ C Sugar
¼ C. Milk
½ C. Chopped Nuts

1 t. Baking Soda
4 Eggs
2 C. Mashed Bananas

Mix together. Fill greased muffin cups until they are ⅔ full. Bake 15-20 minutes at 425 degrees.

*For banana bread, bake in loaf pan at 350 degrees for 50-60 minutes.