



## Homemade Baking Mix

This mix is typically used to make biscuits, pancakes, quiche and more. The cost? About \$0.39 per cup, compared to the commercial equivalent, which sells for about \$0.44 per cup.

### Ingredients

8 cups all-purpose white flour (or 5 cups white flour and 3 cups whole wheat)  
1/4 cup baking powder  
3 T. sugar  
1 T. salt  
1 1/3 cups powdered milk  
3/4 cup solid vegetable shortening

### Preparation

Combine dry ingredients and mix well. Cut in shortening with a pastry blender until the mixture resembles coarsely ground meal. Store mixture in an air-tight container; refrigerate in warm weather. Mixture can also be stored in the freezer. Use in two to three months or longer if it's been stored in the freezer.

When you're ready, put your mix to use in biscuits or another of your favorite recipes.