

Master Mixes



*Make it yourself
and save!*

Courtesy of your Tupperware Consultant



Quick Mix

8-1/2 C. All purpose flour 1 T baking powder
1 T salt 2 tsp cream of tartar
1-1/2 c instant nonfat dry milk 1 tsp baking soda
2-1/4 c vegetal shortening

In a **Thatsa Bowl**, combine all dry ingredients. Seal bowl and shake to mix. Cut in shortening with two table knives until pieces are the size of quarters. Then seal bowl again and shake until mixture resembles cornmeal in texture. Store in **Modular Mate Square 3**. Makes about 13 cups of mix

Variation:

Use 4-1/4 c all purpose flour and 4 1/4 c whole flour instead of 8-1/2 c all purpose flour. Increase baking powder to 2 Tablespoons.

Muffins

2-1/2 c **QUICK MIX** 4 T sugar
1 egg, beaten 1 c milk or water

Preheat oven to 425°. Generously butter muffin pans. Combine **QUICK MIX** & sugar in Large Bowl. Beat egg by shaking in Quick Shake; then add milk and blend them together. Add egg mixture to dry ingredients and stir until just blended. Bake 15-20 min or until golden brown. Makes 12 large muffins.

Variations:

Add 1 c grated raw apple & increase baking time to 20-25 min
Add 1 T fresh orange peel or 1-1/2 T dehydrated peel
Add 1/2 to 3/4 c grated cheddar cheese
Add 1 c well-drained blueberries
Add 1/2 c finely chopped raisins, dates or nuts. Before baking, sprinkle generously with cinnamon & sugar.

Banana-Coconut Delights

2 c **BASIC COOKIE MIX** 1 c flaked coconut
1 medium banana, mashed 1 tsp vanilla
1 egg, beaten 1/2 c chopped nuts
1/2 c rolled oats

Preheat oven to 375°. Lightly grease baking sheets. In medium bowl, combine **BASIC COOKIE MIX**, coconut, banana, vanilla & egg. Beat well. Stir in chopped nuts & oats. Drop by teaspoonsfuls onto baking sheets. Bake 10-12 minutes, until edges are browned. Makes 36 cookies.

Peanut Butter Cookies

3 c **BASIC COOKIE MIX** 1 tsp vanilla
1/4 c brown sugar, packed 2 eggs
1/2 c chunky peanut butter

Preheat oven to 375°. Grease baking sheets. Combine all ingredients in medium bowl and blend well. Shape dough into 1 inch balls. Place on baking sheets & flatten with fork tines. Bake 10-12 minutes, until edges are browned. Makes 30-36 cookies
Variation: Press thumb into center of balls. Don't flatten. Fill with grape jelly.

Home Style Dressing Mix

1 T+ 1 tsp. instant minced onion 2 tsp salt
1/2 t garlic powder 2 tsp MSG
1/4 c parsley flakes

Shake all ingredients together in a Bowl. Store in **Snack Cup**.

Home Style Dressing

2 T **Home Style Dressing Mix**
1 c mayonnaise
1 c buttermilk
Combine in **Quick Shake**
until well blended.
Chill before serving.

Home Style Dip

2 T **Home Style Dressing Mix**
1 c mayonnaise
1 c sour cream
Combine in a small bowl.
Chill before serving.

BASIC COOKIE MIX

8 C All purpose flour	4 tsp salt
2-1/2 c. granulated sugar	1-1/2 † baking soda
2 c brown sugar, packed	3 c vegetable shortening

In **Thatsa Bowl**, combine flour, granulated sugar, brown sugar, brown sugar, salt and baking soda. Seal and shake until well blended. Cut in shortening with two table knives until pieces are smaller and then seal and shake bowl until mixture is evenly distributed. Store in **Modular Mate Square 3**. Makes about 16 cups of **BASIC COOKIE MIX**.

Chocolate Chip Cookies

3 c BASIC COOKIE MIX	1 T milk,
1 tsp vanilla	1 egg
1/2 c nuts	1 c chocolate chips

Preheat oven to 375°. Grease baking sheets. In large bowl combine **BASIC COOKIE MIX**, milk, vanilla and egg. Blend well. Stir in nuts and chocolate chips. Drop by teaspoonfuls onto baking sheets. Bake 10-15 minutes, until golden brown. Makes about 24 cookies

Variation: substitute coconut for nuts or M&M's for chips

Tropical Macaroons

2 c BASIC COOKIE MIX	2 egg yolks
One 8-1/2 oz can crushed pineapple, well drained	
1-1/4 c shredded coconut	maraschino cherries

Preheat oven to 350° Lightly grease baking sheets. In medium bowl, combine **BASIC COOKIE MIX** egg yolks, pineapple and coconut. Stir until well blended. Drop by teaspoonfuls onto baking sheets. Top with a cherry. Bake 12-15 minutes, until edges are golden. Makes 30-36 cookies

Banana-Nut Bread

2 C. QUICK MIX	1 c mashed bananas
2/3 c. sugar	1 T lemon juice
1/2 tsp baking soda	1/4 tsp vanilla
2 eggs, well beaten	1/2 c chopped nuts
1/2 c. buttermilk	

Preheat oven to 350° Grease a 5" x 9" loaf pan. Combine **QUICK MIX** & soda well in **Large Mixing Bowl**. In separate bowl, combine eggs, buttermilk, bananas, lemon juice and vanilla. Mix well. Add banana mixture to dry ingredients. Beat batter well. Add nuts. Pour into loaf pan. Bake about 1 hour, until toothpick inserted in center comes out clean. Let stand 5 minutes in pan. Remove from pan and cool on wire rack. Makes one loaf. HINT: Leftover buttermilk can be frozen in **snack cups** for future loaves.

Brownie Mix

6 c all purpose flour	8 cups sugar
4 tsp baking power	1 8-oz can unsweetened cocoa
2 c vegetable shortening	

Put flour, baking powder and salt in **Thatsa-Bowl**, seal and shake to mix. Add sugar and cocoa and shake again. Cut shortening into mixture with two table knives until pieces are smaller. Seal the bowl and shake vigorously until mixture is evenly distributed. Store in **Modular Mate Square 3**. Makes about 17 cups **Brownie Mix**.

Preheat oven to 375°. Grease and flour 8" pan. Combine 2 beaten eggs, 1 tsp vanilla, & 2-1/2 cups brownie mix. Beat until smooth. Stir in 1/2 cups chopped nuts. Pour into pan and bake 20-25 min., until edges separate from pan. Cool & cut.

Snack Cake Mix

8 C flour 2 T baking soda
1 T salt 6 C sugar

Combine ingredients in **Thatsa Bowl** and shake the sealed bowl until blended. Store in a **Modular Mate Square 3**. Makes about 14 cups of mix

Double Chocolate Snack Cake

2=1/3 cups **snack cake mix** 1/2 c chopped nuts
2 T unsweetened cocoa 1/2 c. vegetable oil
3/4 cup water 1 tsp vanilla
1 egg 1/2 c chocolate chips

In an ungreased 8 in square baking pan, combine snack cake mix and cocoa powder. In large bowl, combine water, egg, oil and vanilla. Seal bowl and shake to blend. Pour into cocoa mixture and stir until smooth and blended. Sprinkle chocolate chips and nuts evenly over top of batter. Bake 30-40 minutes in a 350° oven. Makes 9 pieces.

Banana-Walnut Snack Cake

1 pkg **snack cake mix** 1/2 c mashed ripe banana
1 egg 1/2 c milk
1/3 c vegetable oil 1/2 c chopped walnuts

Pour snack cake mix into an ungreased 8 in square baking pan. Combine remaining ingredients in a bowl, beating with a fork to blend. Stir into snack cake mix until blended. Bake at 350° for 30-35 minutes. Cool on a rack. Makes 9 pieces.

Whole Wheat Hot Roll Mix

9 cups whole wheat flour 4 tsp salt
1 box instant nonfat milk powder 8 c unbleached flour

Combine whole-wheat flour, unbleached flour, salt and milk powder in **Thatsa Bowl**. Seal bowl and shake until evenly mixed. Press brown sugar through a coarse sieve. Stir sugar into the flour mixture. Pour into a **Modular Mate Sq 4**. Label with date. Store in refrigerator 10-12 weeks or in freezer up to 6 months. Makes 18 cups of mix

Whole Wheat Parker House Rolls

1 pkg or 1 T active dry yeast 1-1/2 c lukewarm water
2 beaten eggs 1/2 C melted butter
5-5 cups **Whole Wheat Hot Roll Mix**
1/2 c butter

In **Thatsa Bowl**, stir yeast into lukewarm water until softened. Stir in eggs & 1/2 c melted butter. Beat in 5 cups of **MIX**. Let rest 2 minutes. Stir in enough of the remaining mix to make a soft dough. Turn out on a lightly floured surface. Knead until smooth—7 to 10 minutes. Clean and grease **Thatsa Bowl**. Place dough in bowl, turning to grease all sides. Seal bowl and let rise in warm place until seal pops and dough is doubled in size. Grease a large baking sheet; set aside. Roll out dough 1/2 inch thick. Cut with a floured, round biscuit cutter. Dip both sides of dough in 1/3 c melted butter. Fold in half, stretching slightly. Arrange on baking sheet, not touching. Let rise until doubled in bulk, 20-30 minutes. Bake at 375° for 15-20 minutes or until golden brown. Makes 24 rolls.