

Quick-Bread Mix.

In large mixing bowl stir together:

10 cups sifted all-purpose flour

$\frac{1}{3}$ cup baking powder

$\frac{1}{4}$ cup sugar

1 tablespoon salt

} sift together
twice

Cut in 2 cups shortening that does not require refrigeration until mixture resembles coarse cornmeal. Store in covered container up to 6 wks. at room temperature. For longer storage, place in freezer. Makes 12 cups

Pancakes: Combine 1 beaten egg & $1\frac{1}{2}$ C. milk. Add 2 C. quick bread mix and beat smooth with rotary beater. Bake on hot, lightly greased griddle. Makes 10 4-inch pancakes.

Biscuits: Make a well in 2 cups quick bread mix; add $\frac{1}{2}$ C. milk all at once. Stir quickly with fork just till dough follows fork around bowl. On lightly floured surface, knead dough 10-12 strokes. Roll or pat to $\frac{1}{2}$ " thickness. Dip biscuit cutter in flour; cut dough straight down.

Bake on ungreased baking sheet
at 450° for 10-12 min. Makes 10 biscuits.

Waffles: Combine 2 beaten egg yolks,
1 $\frac{1}{2}$ c. milk, 2 T. oil or melted shortening.
Stir in 2 cups quick bread mix; beat
smooth with rotary beater. Fold in
2 stiffly beaten egg whites leaving a
few fluffs. Bake in preheated waffle
baker. Makes 3 10-inch waffles.