The cornbread recipe below was found in the publication *Make your own mix*, publication no. 60, revised July 1974 by Jean K. Burand. The booklet can be found in the Cooperative Extension Service Records in the Archives located on Level 2 of the Rasmuson Library. The 1996 version revised by Carol J. Winey is located on Level 5 of the Rasmuson Library (Call number: TX652.M34 1996).

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**FLOUR.** If Mix is to be used for cakes and cookies, use a box of cake flour (5-1/4 pounds). Sift flour with 1/2 cup baking powder, 1-1/2 tablespoons salt, 3/4 cup sugar, 1 cup dry skim milk to 1 pound of shortening.

**EGGS.** It is not wise to add powdered egg to cake and pudding mixes as eggs absorb moisture and Mix becomes lumpy if it stands for some time. But in recipes that call for eggs, reconstituted eggs may be used in place of fresh eggs. Measure powdered egg and water carefully.

For 1 egg: use 2 1/2 level Tablespoons egg powder plus same amount of water.

For 2 eggs: use 5 Tablespoons of each.

For 3 eggs: use 3/4 cup of each.

Moisten: Put lukewarm water in a bowl, sprinkle powdered egg on top, mix and beat until smooth.

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**Biscuits**

3 cups Master Mix

1/2 cup water (about)

Put Mix into bowl. Add water and stir just enough to blend. Turn onto a lightly floured board and knead a few times. Pat or roll to about 1/4-inch thickness. Cut with floured cutter. Bake 12 to 15 minutes in a hot oven (400°). Makes 10 biscuits.

**Muffins**

3 cups Master Mix

2 Tablespoons sugar

1 cup water

1 whole egg or

2-1/2 Tablespoons dried egg & 2-1/2 Tablespoons water

Add sugar to Mix. Combine water and beaten egg. Add to Mix. Stir only until flour is moistened (about 15 times as mixture should be lumpy, not smooth). Bake in greased muffin pans about 20 minutes in hot oven (425°). Makes 24 small muffins.

**Griddle Cakes or Waffles**

3 cups Master Mix

1 1/2 cups water

1 egg or

2-1/2 Tablespoons dried egg & 2-1/2 Tablespoons water

Stir the combined milk and beaten egg into the Mix until blended. Bake on hot griddle or waffle iron. The milk may be decreased if a thinner griddle cake is desired.

**Corn Bread**

(12 servings)

1 1/2 cups Master Mix

3/4 cup corn meal

1/2 teaspoon salt

2 Tablespoons sugar

1 cup milk

1 egg or

2-1/2 Tablespoons dried egg & 2-1/2 Tablespoons water

Stir corn meal, salt and sugar into Mix. Combine milk and beaten egg. Add to Mix, stirring until blended. Bake about 20 minutes in greased 8x8x2 pan in a hot oven (400°).