All

PURPOSE

MIX

LET'S FIX UP A MIX

Mixes are fun to prepare and use. They can be time-savers, too. Preparing your own mixes can save you money.

You can prepare biscuits, pancakes, cornbread, cakes and desserts from this ALL PURPOSE MIX.

ALL PURPOSE MIX

- 9 cups flour, sifted
- 6 tablespoons baking powder
- 1 tablespoon salt
- ½ cup sugar
 - 2 cups shortening

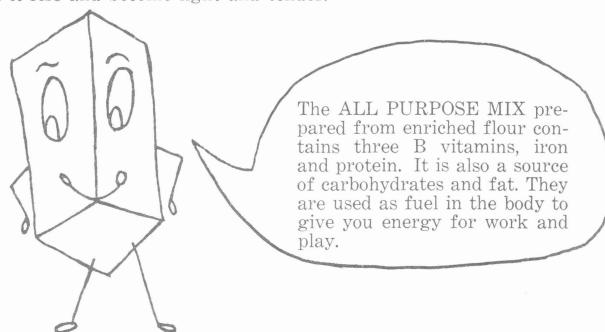




- Cut in shortening with two knives or a pastry blender until the mix is the consistency of cornmeal.
- Store in tightly covered container at room temperature.
- To measure the mix, pile lightly into measuring cup and level off with a knife.

Baking powder or soda helps cakes rise. They are LEAVENING AGENTS.

A leavening agent is a substance which forms a gas in a batter or dough to make it rise and become light and tender.





FRUIT SURPRISE CAKE

- 3 tablespoons margarine or butter
- ½ cup packed brown sugar or white sugar
- 1 cup drained, canned fruit (peaches, pineapple or fruit cocktail)
- 3 tablespoons fruit juice
- 2 cups ALL PURPOSE MIX
- 3/4 cup sugar 1/2 cup milk
- 1 teaspoon vanilla
 - 1 egg

Here is what to do:

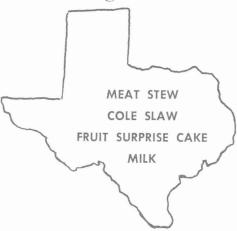
- Set oven temperature at 350 degrees F.
- Melt margarine or butter in small baking pan. Remove from heat.
- · Add brown sugar and juice mix.
- Arrange fruit on top of brown sugar mixture.

Then do this:

- Blend ALL PURPOSE MIX and sugar
- · Add milk and vanilla
- Beat until well mixed
- Add the egg. Continue to beat until well mixed.
- Pour cake batter over fruit and brown sugar mixture.
- Bake in moderate oven 350 degrees F., about 45 minutes.
- Cool slightly. Invert on a plate while still warm. Serves 6.

You can also prepare pancakes from the ALL PURPOSE MIX. Make them fancy with fruit as a filling and roll them up or eat them with

syrup and butter.



Educational programs conducted by the Texas Agricultural Extension Service serve people of all ages regardless of socio-economic levels, race, color, sex, religion or national origin.

