

# Master Mix

Grains/Breads

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B-01

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	5 lb 4 oz	1 gal 3 ¼ cups	10 lb 8 oz	2 gal 1 ⅝ qt	1. Place flour, baking powder, salt, cream of tartar, and dry milk in a mixing bowl. Mix with paddle attachment for 3 minutes on low speed.
Baking powder	4 ¾ oz	⅔ cup	9 ½ oz	1 ⅓ cup	
Salt		2 Tbsp	2 ⅝ oz	¼ cup	2. Add shortening to dry ingredients and mix with paddle attachment for 5 minutes on low speed, or until evenly distributed. Mixture will be crumbly.
Cream of tartar		1 Tbsp 1 ½ tsp		3 Tbsp	
Instant nonfat dry milk	6 oz	2 ½ cups	12 oz	1 qt 1 cup	3. Store in tightly covered container, in the refrigerator.
Shortening	1 lb 5 oz	3 cups 2 Tbsp	2 lb 10 oz	1 qt 2 ¼ cups	
					4. Use Master Mix in recipes.

SERVING:	YIELD:	VOLUME:
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1/2 cup  
(See individual alternate recipes that use Master Mix)

**50 Servings:** 7 lb 6 oz

**50 Servings:** 1 gallon 2 ¼ quarts

**100 Servings:** 14 lb 12 oz

**100 Servings:** 3 gallons 2 cups

Edited 2004

**Special Tip:**

A 10-qt mixer may be used to produce 1 gal 2 ¼ qt of Master Mix. A 20-qt mixer may be used to produce 3 gal of Master mix.