

# HOMEMADE BISCUIT MIX

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## INGREDIENTS

3 cups all-purpose flour  
1 1/2 tablespoons baking powder  
1 tablespoon sugar  
1 teaspoon salt  
1/2 teaspoon baking soda

## WET INGREDIENTS

1 1/4 cups milk or buttermilk  
1/2 cup cold butter grated or diced  
  
425 degrees F  
12-16 mins until golden brown

# DIY PANCAKE MIX

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## INGREDIENTS

3 cups all-purpose flour  
2 tablespoons sugar  
1 tablespoon baking powder  
1 teaspoon salt

## WET INGREDIENTS

2 1/2 - 3 cups milk or buttermilk  
1 egg  
2 Tbs melted butter (Side note: They can be made with just water too but not as tasty)



# HOMEMADE BROWNIE MIX

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## INGREDIENTS

1 cup all-purpose flour  
2 cups sugar  
 $\frac{3}{4}$  cup cocoa powder  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt

## WET INGREDIENTS

$\frac{3}{4}$  cup melted butter  
3 eggs  
1 tsp vanilla  
Optional (but a must for me) 1 cup chocolate chips or butterscotch chips  
  
350 degrees F  
20-25 mins

# HOT COCOA MIX

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## INGREDIENTS

1 cup cocoa powder  
 $\frac{1}{2}$  cups powdered sugar  
2 cups powdered milk  
 $\frac{1}{2}$  teaspoon salt

## WET INGREDIENTS

Hot water (or milk if you don't have powdered milk for the mix)



# CORNBREAD MIX

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## INGREDIENTS

1 1/2 cups cornmeal  
1 1/2 cups all-purpose flour  
1/2 cup sugar  
1 tablespoon baking powder  
1 teaspoon salt

## WET INGREDIENTS

1 1/4 cups milk  
1/4 cup melted butter  
2 eggs  
400 degrees F  
20-25 mins

# MUFFIN MIX

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## INGREDIENTS

2 cups all-purpose flour  
1 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt

## WET INGREDIENTS

1 cup milk  
1/2 cup melted butter  
2 eggs  
375 degrees F  
20-25 mins



# HOMEMADE CAKE MIX

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## INGREDIENTS

2 cups all-purpose flour  
1 1/2 cups sugar  
1 tablespoon baking powder  
1/2 teaspoon salt

## WET INGREDIENTS

1 cup milk  
1/2 cup softened butter  
3 eggs  
1 tsp vanilla

350 degrees F

Time will vary based on the size of the pan.  
25-40 minutes or until a toothpick comes out  
clean.

# PIZZA DOUGH MIX

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## INGREDIENTS

3 1/2 cups all-purpose flour  
2 tablespoons sugar  
2 1/4 teaspoons (1 packet)  
active dry yeast  
1 1/2 teaspoons salt

## WET INGREDIENTS

1 cup warm water  
2 tablespoons olive oil



# TACO SEASONING MIX

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## INGREDIENTS

2 tablespoons chili powder  
1 tablespoon ground cumin  
1 teaspoon paprika  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/4 teaspoon black pepper

## WET INGREDIENTS

1/4 cup water (for seasoning ground meat)

# GRANOLA MIX

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## INGREDIENTS

3 cups rolled oats  
1 cup nuts (almonds, walnuts,  
etc.)  
1/2 cup seeds (sunflower,  
pumpkin, etc.)  
1 cup dried fruit (raisins,  
cranberries, etc.)  
1/4 cup honey  
1 teaspoon cinnamon

## WET INGREDIENTS

1/4 cup oil (I like melted coconut oil)  
1 tsp vanilla

325 degrees F  
25-30 mins (mix halfway through)



# INSTANT OATMEAL PACKET MIX

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## INGREDIENTS

2 cups rolled oats  
1/2 cup dried fruit  
1/4 cup nuts  
2 tablespoons sugar  
1 teaspoon cinnamon

## WET INGREDIENTS

Hot water or milk to preference

