

# PANCAKE MIX

MAKES: 6-8 PANCAKES

1 BATCH = ~1 ½ CUPS DRY MIX

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## ***Dry Ingredients:***

1 ¼ cup all-purpose flour

1 Tbsp sugar

1 Tbsp baking powder

1/4 tsp salt

## ***Wet Ingredients:***

1 cup milk

1 egg

3 Tbsp melted butter

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 1 ½ cups and combine with the wet ingredients.**

## ***Baking Directions:***

Mix wet ingredients into dry until just combined. Cook on a pre-heated, greased skillet until bubbles form, flip, cook an additional 1-2 minutes.

# BROWNIE MIX

MAKES: 8X8" PAN

1 BATCH = ~2 CUPS DRY MIX

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## ***Dry Ingredients:***

1 cup sugar

$\frac{3}{4}$  cup flour

$\frac{1}{3}$  cup unsweetened cocoa powder

$\frac{1}{2}$  tsp baking powder

$\frac{1}{2}$  tsp salt

## ***Wet Ingredients:***

$\frac{1}{2}$  cup melted butter

3 eggs

2 tsp vanilla

## ***Optional add-ins:***

Up to 1 cup of chocolate chips

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 2 cups and combine with the wet ingredients.**

## ***Baking Directions:***

Mix wet ingredients into dry until just combined. Fold in chocolate chips if using. Pour into a greased 8x8 inch pan. Bake at 350F for 25-30 minutes.

# CAKE MIX

MAKES: 9X13 PAN

1 BATCH = ~4 CUPS DRY MIX

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## ***Dry Ingredients:***

2 ½ cups flour  
1 ½ cups sugar  
2 ½ tsp baking powder  
1 tsp salt

## ***Wet Ingredients:***

1 cup butter, softened  
4 eggs  
2 tsp vanilla  
¾ cup milk

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 4 cups and combine with the wet ingredients.**

## ***Baking Directions:***

In a large bowl, cream together the butter, eggs, sugar and vanilla. Mix the remaining ingredients into the creamed mixture until combined. Pour into a parchment lined 9x13" pan.

Bake at 350F for 35-40 minutes.

# MUFFIN MIX

MAKES: 12 MUFFINS

1 BATCH = ~2  $\frac{3}{4}$  CUPS DRY MIX

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## ***Dry Ingredients:***

2 cups flour

$\frac{3}{4}$  cup sugar

2 tsp baking powder

$\frac{1}{2}$  tsp baking soda

$\frac{1}{2}$  tsp salt

## ***Wet Ingredients:***

1 cup milk

1 egg

$\frac{1}{4}$  cup oil or melted butter

## ***Optional add-ins:***

Up to 1 cup of chocolate chips,  
dried fruit, berries, etc.

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 2  $\frac{3}{4}$  cups and combine with the wet ingredients.**

## ***Baking Directions:***

Mix wet ingredients into dry ingredients until just combined. Do not overmix. Gently fold in optional add-ins if using. Fill lined muffin tins  $\frac{3}{4}$  full.

Bake at 400F for 20-25 minutes.

# BISCUIT MIX

MAKES: 12 BISCUITS

1 BATCH = ~2 CUPS DRY MIX

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## ***Dry Ingredients:***

2 cups flour

3 tsp baking powder

1/2 tsp baking soda

1 tsp salt

## ***Wet Ingredients:***

1/2 cup cold butter, cubed  
or shredded

3/4 cup buttermilk or milk

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 2 cups and combine with the wet ingredients.**

## ***Baking Directions:***

Mix dry ingredients. Cut in the butter until it forms coarse crumbs. Stir in the milk. Gently fold dough over onto itself until it comes together. Transfer to a floured surface and roll out the dough to 1/2" thick. Cut into 3" rounds.

Bake at 425F for 12-15 minutes

# COOKIE MIX

MAKES: 24 COOKIES

1 BATCH = ~2 ¼ CUPS DRY MIX

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## ***Dry Ingredients:***

1 ½ cups flour  
1/2 tsp baking soda  
1/4 tsp salt  
1/2 cup brown sugar  
1/4 cup sugar

## ***Wet Ingredients:***

1/2 cup butter, softened  
1 egg  
1 tsp vanilla

## ***Optional add-ins:***

Up to 1 cup of chocolate chips,  
nuts, dried fruit, etc.

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 2 ¼ cups and combine with the wet ingredients.**

## ***Baking Directions:***

Mix together dry ingredients. Add in the wet ingredients. Fold in optional add-ins if using. Drop 2 Tbsp dough balls onto a greased baking sheet. Bake at 350F for 8-10 minutes. Cool for 5 minutes before transferring to a cooling rack.

# HOT COCOA MIX

MAKES: 5 SERVINGS

1 BATCH = 2 ½ CUPS DRY MIX

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## ***Dry Ingredients:***

1 cup powdered sugar

1/2 cup unsweetened cocoa powder

1 cup powdered milk

pinch of salt

## ***Wet Ingredients:***

2 ½ cups hot water or milk

## ***Bulk Dry Mix Directions:***

Double, triple, or quadruple the dry ingredients to make a larger batch. Mix thoroughly and store in airtight containers in a cool, dry place.

**When ready to use, scoop 2 ½ cups and combine with the wet ingredients.**

## ***Baking Directions:***

In 5 mugs: Add ½ cup of the dry mix in each mug, mix in ½ cup of hot water or milk. Top with marshmallows if desired.