



# Master Mix

Meal Components: Grains

Breads, A-15

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	5 lb 4 oz	1 gal 3 1/4 cups	10 lb 8 oz	2 gal 1 5/8 qt	<ol style="list-style-type: none"> <li>Place flour, baking powder, salt, cream of tartar, and dry milk in a mixing bowl. Blend for 3 minutes on low speed.</li> <li>Add margarine to dry ingredients and mix for 5 minutes on low speed, or until evenly distributed. Mixture will be crumbly.</li> <li>Store in tightly covered container, in the refrigerator.</li> <li>Use Master Mix in recipes for: Cut Biscuits (A-09B); Muffin Squares (A-11B); Pancakes (A-12A);</li> </ol>
baking powder	4 3/4 oz	2/3 cup	9 1/2 oz	1 1/3 cups	
Salt		2 Tbsp	2 5/8 oz	1/4 cup	
Cream of tartar		1 Tbsp 1 1/2 tsp		3 Tbsp	
Instant non-fat dry milk	6 oz	2 1/2 cups	12 oz	1 qt 1 cup	
Trans fat-free margarine	1 lb 5 oz	3 cups 2 Tbsp	2 lb 10 oz	1 qt 2 1/4 cups	

5. No CCP necessary.

### Notes

**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 2 cups of Master Mix.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

The grain ingredient in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Serving	Yield	Volume
1/2 cup provides 2 3/4 oz equivalent grains. (see individual alternate recipes that use Master Mix)	<b>25 Servings:</b> 7 lb 6 oz <b>50 Servings:</b> 14 lb 12 oz	<b>25 Servings:</b> 1 gallon 2 ¼ quarts <b>50 Servings:</b> 3 gallons 2 cups