



## **Bisquick Baking Mix Substitute**

### **INGREDIENTS**

- 4 1/4 cups flour
  - 2 tablespoons baking powder
  - 1 1/2 teaspoons salt
  - 1 teaspoon cream of tartar
  - 1/2 teaspoon baking soda
  - 3/4 cup instant non-fat dry milk powder or buttermilk powder
  - 1 cup plus 2 tablespoons vegetable shortening
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### **DIRECTIONS**

- In large bowl, combine flour, baking powder, salt, cream of tartar, baking soda, and instant non-fat dry milk powder or buttermilk powder. Mix with wire whisk. Using pastry blender, food processor or your fingers, blend shortening until evenly distributed and mixture is the consistency of granular powder.
- Store in container with tight-fitting lid. Store in cool dry place up to 12 weeks. Makes about 7 cups of Quick Mix.