

From Our Frontier Kitchen to Yours

Courtesy of the Bulk Category

May your Holidays be filled with friends,
family and delicious, home-baked goodness!

Here's a wonderful recipe for a Spice Baking Mix
that you can make ahead of time and store in the
pantry. When the holiday rush comes, add a few
easy ingredients – and voila – you have homemade
muffins, cookies or a delicious cake.

Spice Baking Mix

- 6 cups all-purpose flour
- 1 tsp ground ginger
- 3 cups sugar
- 1 tsp ground nutmeg
- 1 Tbsp baking soda
- ½ tsp ground cloves
- 1 Tbsp baking powder
- ¼ tsp ground coriander
- 1 Tbsp ground cinnamon
- ¼ tsp ground cardamom

Stir all ingredients together until uniform. Store in airtight container in a cool, dry place for up to 6 months.

Muffins - Preheat oven to 375°F. Lightly grease 18 muffin cups or use liners. Put 3 cups of baking mix in a large bowl. Add 2 eggs, ½ cup vegetable oil, ½ cup unsweetened applesauce, and ½ cup milk. Stir just until combined. If desired, add ½ cup raisins, dried cranberries, dried apples, or nuts. Fill muffin cups 2/3 full. Bake for 15-20 minutes, or until toothpick inserted in center comes out clean.

Cookies - Preheat oven to 375°F. In a mixing bowl, cream 1/2 cup softened butter. Add 1 egg and ¼ cup unsweetened applesauce. Mix well. Gradually add 3 cups of the baking mix and beat until smooth. If desired, stir in ½ cup raisins, dried cranberries, dried apples, or nuts. Shape into walnut sized balls. Place 2 inches apart on ungreased baking sheets. Bake for 9-11 minutes, or until the edges are firm and cookies are a light golden brown. Makes about 3 dozen cookies.

Cake - Preheat oven to 350°F. Lightly grease a 13"x9" baking pan. Put 3 cups of baking mix in a large bowl. Add 3 eggs, ½ cup vegetable oil, and 1 cup buttermilk. Stir just until combined. Pour into prepared baking pan. Bake for 25-30 minutes, or until toothpick inserted in center comes out clean. Cool. Cut into 18 pieces.