

Cornmeal Master Mix

Ingredients:

- 7 c. cornmeal
- 2 c. unsifted regular flour
- 4 Tbsp. baking powder
- 1 1/3 c. nonfat dry milk
- 1 Tbsp. salt
- ¼ c. sugar
- 1 c. shortening

Featured in: FN 624
“Cornmeal Master Mix”
www.ag.ndsu.edu/pubs

Directions:

- Combine all dry ingredients and stir carefully to blend. Add shortening and use a fork, two knives or a pastry blender to blend the shortening into dry ingredients. The mixture should look like cornmeal. Label with date and store in a covered container in a cool, dry place (or in the refrigerator) for up to eight weeks.

Yield 14 cups

NDSU EXTENSION
SERVICE