Is anything better than fresh baked muffins or warm banana bread? Wouldn’t they taste even better if they were made in a fraction of the time? Consider making this Baking Master Mix so you can make fresh-baked goods in a snap. The mix uses common ingredients such as flour, baking powder, sugar and salt. This recipe includes white and whole-wheat flour, so it will help make half of your grain choices whole grains.

Use good-quality ingredients and measure carefully. To save money, shop for ingredients when they are on sale. Label ingredients with your date of purchase.

### Baking Master Mix

- 4 c. all-purpose flour
- 1¼ c. margarine, softened
- ½ c. baking powder
- 3 Tbsp. sugar
- 1½ tsp. salt
- 1 c. nonfat dry milk
- 4 c. whole-wheat flour

Mix white flour, baking powder, sugar and salt in a large bowl. Add margarine and mix. Stir in dry milk. Stir in whole-wheat flour. Store in refrigerator and use within three months.

**Yield:** 11 cups. Use in the following recipes.

### Banana Bread

- 2 eggs
- ¼ c. sugar
- 1 tsp. vanilla extract
- ½ tsp. baking soda
- 1¼ c. mashed banana (about 3)
- ¼ c. water
- 2½ c. Baking Master Mix

Beat eggs and sugar together in a bowl until well blended. Mix in extract, baking soda, mashed banana and water. Stir in Baking Master Mix just until all ingredients are coated. Pour into a greased 9- by 5- by 3-inch loaf pan. Bake in a 350 F oven for 45 to 55 minutes or until brown.

**Makes 12 servings.** Per serving: 160 calories, 5 grams (g) fat, 4 g protein, 25 g carbohydrate, 2 g fiber and 65 milligrams sodium

### Pumpkin Bread

- 2 eggs, beaten
- ¼ c. sugar
- ½ tsp. baking soda
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. ginger
- ¼ c. water
- 1 (15-oz) can pumpkin
- 2½ c. Baking Master Mix

Beat eggs and sugar together in a bowl until well blended. Mix in soda, spices, water and pumpkin. Add Baking Master Mix and stir until dry ingredients are coated. Pour into a greased 9- by 5- by 3-inch loaf pan. Bake in 350 F for 45 to 55 minutes.

**Makes 12 servings.** Per serving: 170 calories, 5 grams (g) fat, 4 g protein, 27 g carbohydrate, 2 g fiber and 65 milligrams sodium

### Zucchini Bread

- 2 eggs
- ¾ c. brown sugar
- ½ tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. vanilla extract
- 1½ c. shredded zucchini
- ¼ c. water
- 2½ c. Baking Master Mix
- ¼ c. raisins
- ¼ c. chopped nuts (optional)

Beat eggs and sugar together in a bowl until well blended. Mix in soda, cinnamon, vanilla, zucchini and water. Add Baking Master Mix and stir until dry ingredients are coated. Pour into a greased 9- by 5- by 3-inch loaf pan. Bake at 350 F for 45 to 55 minutes or until brown.

**Makes 12 servings.** Per serving: 180 calories, 5 grams (g) fat, 4 g protein, 31 g carbohydrate, 2 g fiber and 70 milligrams sodium
Brownies

2 eggs
¼ c. water
2 Tbsp. soft margarine
1 tsp. vanilla extract
1 c. sugar
½ c. cocoa
1½ c. Baking Master Mix
½ c. chopped nuts (optional)
½ c. semisweet chocolate chips


Makes 16 bars. Per serving: 160 calories, 6 grams (g) fat, 3 g protein, 25 g carbohydrate, 1 g fiber and 10 milligrams sodium

Muffins

3 c. Baking Master Mix
4 Tbsp. sugar
1 egg, beaten
1 c. water
1 tsp. vanilla extract or lemon flavoring

Combine Baking Master Mix and sugar in a bowl. Blend egg, water and extract; add to mix and sugar. Stir gently until ingredients are moistened. (See variations for ideas.) Fill paper-lined or greased muffin tins two-thirds full. Top with streusel topping if desired. (See recipe below.)

Bake in a 400 F oven for 20 to 25 minutes.

Makes 12 servings. Per serving: 160 calories, 6 grams (g) fat, 4 g protein, 23 g carbohydrate and 5 milligrams sodium

Variations

Apple: Add ¼ cup chopped, peeled apples and 1 teaspoon cinnamon to muffin batter.

Makes 12 servings. Per serving: 160 calories, 6 grams (g) fat, 4 g protein, 24 g carbohydrate and 5 milligrams sodium

Chocolate Chip Bran: Reduce mix to 2½ cups and add ½ cup unprocessed bran flakes to dry ingredients. Add ½ cup semisweet mini chocolate chips to batter.

Makes 12 servings. Per serving: 170 calories, 7 grams (g) fat, 4 g protein, 26 g carbohydrate and 20 milligrams sodium

Blueberry: Add ½ cup drained, canned, fresh or frozen (defrosted) blueberries to batter.

Makes 12 servings. Per serving: 160 calories, 6 grams (g) fat, 4 g protein, 23 g carbohydrate and 5 milligrams sodium

White Chocolate Cranberry: Add ¼ cup dried cranberries and ¼ cup white chocolate chips to the batter.

Makes 12 servings. Per serving: 180 calories, 7 grams (g) fat, 4 g protein, 27 g carbohydrate and 10 milligrams sodium

Streusel Topping – Optional

¾ c. sugar
¾ c. all-purpose flour
1 Tbsp. water
1½ tsp. cinnamon
¼ c. butter

Mix ingredients together until crumbly. Keep in refrigerator for up to two weeks.

Makes about 90 servings. Per serving: 15 calories, 0 g fat, 2 g carbohydrate and 0 milligrams sodium

1 serving = 1 tsp.
Use 1 tsp. per muffin.

For more information about nutrition and food safety, visit www.ag.ndsu.edu/food.
Compiled by Julie Garden-Robinson, food and nutrition specialist, and Stacy Halvorson, Extension associate

The NDSU Extension Service does not endorse commercial products or companies even though reference may be made to tradenames, trademarks or service names. NDSU encourages you to use and share this content, but please do so under the conditions of our Creative Commons license. You may copy, distribute, transmit and adapt this work as long as you give full attribution, don’t use the work for commercial purposes and share your resulting work similarly. For more information, visit www.ag.ndsu.edu/agcomm/creative-commons.

County commissions, North Dakota State University and U.S. Department of Agriculture cooperating. North Dakota State University does not discriminate on the basis of age, color, disability, gender expression/identity, genetic information, marital status, national origin, public assistance status, sex, sexual orientation, status as a U.S. veteran, race or religion. Direct inquiries to the Vice President for Equity, Diversity and Global Outreach, 102 Putnam, (701) 231-7708. This publication will be made available in alternative formats for people with disabilities upon request, (701) 231-7881.