

Sift dry ingredients into large bowl, cut in shortening until it resembles cornmeal. Store in covered container. Many varieties of cake may be made from this mix.

Yellow:

4 1/2 c. mix  
1 c. water  
1 tsp. vanilla  
2 eggs

Mix together 3 minutes. Pour into prepared 9 x 13-inch pan. Bake at 375 degrees for 30 to 40 minutes.

Chocolate cake: To mix, add 2 squares melted chocolate.

Rice-a-roni Substitute Mix

Beef or Chicken Flavor:

2 cups uncooked rice (not instant)  
1 cup of broken vermicelli pasta pieces (broken into one-inch size pieces)

Try to be of one uniform size with the broken pieces so that they will all cook at the same rate.

1/4 cup dried parsley flakes  
6 Tablespoons instant chicken OR beef bouillon powder/granules  
2 teaspoons onion powder (NOT onion salt)  
1/2 teaspoon garlic powder (NOT garlic salt)  
1/4 teaspoon dried thyme

Mix all ingredients and store in airtight container.

TO USE: Shake or stir dry mixture well. Place 1 cup mix and 2 tablespoons margarine in a heavy saucepan with 2 1/4 cups water. Bring to a boil; cover and reduce heat. Simmer for 15 minutes or until rice is tender.

Hot Roll Mix

5 lbs. all purpose flour  
1 and 1/4 cups flour  
4 tsps. salt  
1 cup instant nonfat dry milk

Combine all ingredients in a large bowl. Stir to distribute evenly. Put in a large airtight container. Label. Store in a cool, dry place. Use within 6-8 months. Makes about 22 cups hot Roll Mix

Rec. Crescent Rolls

1 Tbsp. active dry yeast  
1 and 1/2 cups lukewarm water  
2 eggs, beaten  
1/2 cup vegetable oil or melted margarine  
5 to 6 cups Hot Roll Mix  
2 Tbsp. butter or margarine, softened

In a large bowl, dissolve yeast in lukewarm water. Blend in eggs and oil or margarine. Add 5 cups Hot Roll Mix. Blend well. Add additional Hot Roll Mix to make a soft, but not too sticky dough. Knead about 5 minutes until dough is smooth. Lightly butter bowl. Put dough in bowl and turn to butter top. Cover dough with a damp towel and let rise in a warm place until doubled in

bulk, about 1 hour. Generously grease baking sheets. Punch down dough. Divide in half. Let stand 10 minutes. On a lightly floured surface, roll out each half to a 12 inch circle. Brush each circle with 1 Tbsp. soft butter or margarine. Cut each circle into 16 pie shaped wedges. Roll up each wedge from the wide end. Place point side down in a crescent shape on prepared baking sheets. Cover and let rise again until doubled in bulk, about 45 to 60 minutes. Preheat oven to 400°F (205°C). Bake 15 to minutes, until golden brown. Makes about 32 rolls.