

This recipe reminds me of one my mother fixes when the weather turns rippy!

Make a nostalgia trip out of this gift: pack the mix in a mason jar and wrap it in a floursack kind of towel - the Kind your mom used to use! Hardwrite the instructions on a recipe card and pop it and the towel & mix in an oldfashioned, clear-glass measuring bowl. Tie on a rick-rack bow!

Snowy*Morning *Waffle Mix *

a recipe from Annmarie Aquino* NewYork, NY

2 T. brown sugar, packed

3 c. whole-wheat flour

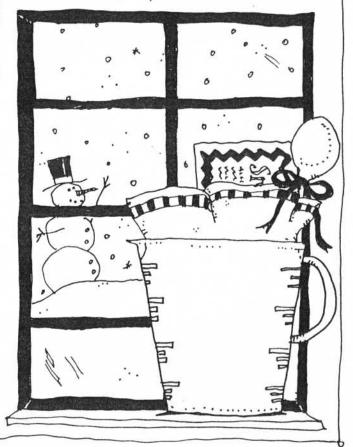
2 to baking powder

1 c. cornmeal

1 t. baking soda

Mix ingredients to blend and store in an airtight container. Makes about 4 cups of waffle mix.

Attach these instructions to your gift tag: Separate 4 eggs. Beat yolks with 's cup oil and 3 cups of buttermilk; add waffle mix, blending 'til smooth. Beat egg whites until stiff; fold into waffle batter. Pour on greased waffle iron -bake until steaming stops.



a really good & fruity recipe from Jojo Santos. Harmon

Trerybody has a favorite, and this mix will be yours!

1 c. all-purpose flour

1/4 t. salt

1 T. brown sugar, packed

1/2 t. cinnamon

2 t. baking powder

Mix all ingredients well. Store in airtight tin or one-pint canning jar.

Make copies of the label below and glue to plainold lunch sacks. Seal mix in plastic zipping bags and drop in lunch sacks. Fold over sack tops ~ tie shut with a ribbon!

MY FAVORITE V PANCAKE

in the whole, wide, wonderful world!

vfrom

Pour pancake mix in large bowl; make a well in the center. Add 1/4 teaspoon vanilla extract, I beaten egg, 1 cup milk & 2 table-spoons oil — blend thoroughly. Stir in 1/2 cup applesauce. Spoon 1/4 cup batter on a hot, greased griddle or skillet. Cook until bubbles form around edges, then turn. Makes 8-10 pancakes.