



**mountain
maid**

BAKERY MIX RECIPES

COURTESY OF SSCAC'S FOOD RESOURCES PROGRAM



**TEAM UP
AGAINST
HUNGER**





BANANA NUT BREAD

PREP TIME 10 MIN. - COOK TIME 60 MIN

READY IN 80 MINUTES - SERVINGS 9

INGREDIENTS NEEDED:

- 1 1/3 cups mashed very ripe bananas (2 large)
- 2/3 cup sugar
- 1/4 cup milk
- 3 tablespoons vegetable oil
- 1/2 teaspoon vanilla
- 3 eggs
- 2 2/3 cups Baking Mix
- 1/2 cup chopped nuts

STEP 1. Heat oven to 350°F. Grease bottom of 9x5x3-inch loaf pan.

STEP 2. Stir bananas, sugar, milk, oil, vanilla and eggs in large bowl. Stir in Baking mix and nuts. Pour into pan.

STEP 3. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean; cool 10 minutes. Loosen sides of loaf from pan; remove from pan and place top side up on wire rack. Cool completely,



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BAKING MIX COFFEE CAKE

PREP TIME 15 MIN. - COOK TIME 25 MIN

READY IN 45 MINUTES - SERVINGS 9

INGREDIENTS NEEDED:

DOUGH:

- 2 cups Baking mix
- 2/3 cup Milk or water
- 1 Egg
- 2 Tbs Sugar

TOPPING:

- 1/3 cup Baking Mix
- 1/3 cup Brown Sugar
- 1/4 tsp Cinnamon, ground
- 2 Tbs Butter

STEP 1. Preheat oven to 400 degrees

STEP 2. Grease a deep pie plate, 8"x8" square pan, or 9"x9" square pan

STEP 3. Mix dough ingredients and put into baking dish

STEP 4. Mix topping ingredients with a fork or pastry mixer until crumbly

STEP 5. Spread topping mix over dough and drag a butter knife across like you were making a tic-tac-toe board several times.

STEP 6. Bake for 25 minutes.



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BREAKFAST PIZZA

PREP TIME 10 MIN. - COOK TIME 25 MIN

READY IN 40 MINUTES - SERVINGS 6 to 8

INGREDIENTS NEEDED:

DOUGH:

- 1-1/2 cups Baking mix
- 1/3 cup very hot water
- 3 Eggs, beaten

TOPPING:

- 1 cup sour cream
- 1 cup shredded Cheddar cheese (4 oz.)
- 4 medium green onions, sliced (1/2 cup)
- 1/2 teaspoon onion powder
- 1 cup finely chopped fully cooked ham

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- STEP 1.** Preheat oven to 425 degrees
- STEP 2.** Grease a 12 inch pizza pan
- STEP 3.** Mix bakery mix and hot water until soft dough forms.
- STEP 4.** Press dough on bottom and up side of pan with hands dipped in bakery mix.
- STEP 5.** Bake dough for 10 minutes.
- STEP 6.** While dough is baking, mix eggs, sour cream, cheese, onions and onion powder.
- STEP 7.** Remove crust from oven, pour egg mixture over crust. Sprinkle ham over egg mixture.
- STEP 8.** Bake about 25 minutes, or until set. Cool 5 minutes.



BURRITO BAKE

PREP TIME 10 MIN. - COOK TIME 30 MIN

READY IN 40 MINUTES

INGREDIENTS NEEDED:

- 1 cup Baking Mix
- 1/4 cup water
- 1 can (16 oz) refried beans, or 1 can black beans drained
- 1 cup thick salsa
- 1-1/2 cup shredded cheddar cheese
- 1 pound ground beef or ground turkey, cooked, drained
- 1/2 cup onion (chopped)

STEP 1. Heat oven to 375°F. Grease 10"x11"x2" pie pan.

STEP 2. Combine bakery mix, water, press into the pie pan, spread beans on top of crust.

STEP 3. Layer remaining ingredients on bean mixture.

STEP 4. Bake 30 minutes at 375°. Serve with sour cream, if desired.



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CHICKEN POT PIE

PREP TIME 10 MIN. - COOK TIME 30 MIN

READY IN 80 MINUTES - SERVINGS 6 to 8

INGREDIENTS NEEDED:

- 1 cup baking mix
- 1/2 cup milk
- 1 egg
- 2 Chicken Breasts cooked Or 10 ounces of canned Chicken
- 1 Can of your Favorite "Cream Of" Soup
- 1/4 Cup Milk
- Peas & Carrots (Frozen or Canned)
- 1 can white potatoes, diced

STEP 1. Heat oven to 400°F.

STEP 2. Mix vegetables, chicken and soup in ungreased glass pie plate, 9x1 1/4 inches.

STEP 3. Stir together remaining ingredients with fork until blended. Pour into pie plate.

STEP 4. Bake 30 minutes or until golden brown.



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OATMEAL COOKIES

PREP TIME 10 MIN. - COOK TIME 8 to 10 MIN

READY IN 20 MINUTES

INGREDIENTS NEEDED:

DOUGH:

- 2-1/2 cups Bakery Mix
- 2-1/2 cups quick cooking oatmeal
- 1/2 cup margarine
- 1/2 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 eggs
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla flavoring

STEP 1. Preheat oven to 350 degrees

STEP 2. Cream together brown sugar, granulated sugar and margarine.

STEP 3. Add eggs and vanilla flavoring and beat well.

STEP 4. Stir in bakery mix and oatmeal.

STEP 5. Drop by tablespoonfuls onto prepared cookie sheet.

STEP 6. Bake 8 to 10 minutes.

STEP 7. Transfer to wire rack to finish cooling.



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ABOUT SSCAC'S FOOD RESOURCES PROGRAM

The mission of SSCAC's Food Resources Program is to get more nutrient-dense food to the greatest number of hungry Plymouth County residents in the most cost-effective way. To accomplish its mission, SSCAC'S Food Resources Program collects, stores, and distributes over a half million pounds of emergency food relief throughout Plymouth County each year.



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