



Homemade Quick Mixes: Breakfast Edition



Includes full recipes and printable recipe cards for:

1. HOMEMADE PANCAKE MIX
2. BUTTERMILK BISCUIT MIX
3. WHOLE WHEAT MUFFIN MIX
4. INSTANT OATMEAL MIX

What are homemade quick mixes?

Homemade quick mixes are pre-mixed dry ingredients that are ready to dump and go. Just like you might buy a box of pancake mix from the store, you can make your own pancake mix at home by combining all of the dry ingredients ahead of time and portioning them out so they're ready to dump into a mixing bowl with some wet ingredients (ie, butter, milk, eggs, water, etc.) and cook up quickly.

Can't I just make my mixes from scratch when I want them?

Having some pre-made quick mixes on hand helps to ensure you can always get a hot breakfast on the table no matter how busy your morning is. And making your own homemade quick mixes means you can control the ingredients, which means you can avoid GMOs, eliminate preservatives and other unhealthy ingredients and avoid excessive amounts of salt and sugar too.

Quick mixes like pancake mix, biscuit mix, muffin mix and instant oatmeal are also incredibly easy to make and batch all at once. Then, on busy mornings all you need to do is dump out the jar and add your wet ingredients.

As for portioning out your quick mixes, there are lots of recipes online for making quick mixes in large batches and storing the entire batch in a large jar or container, and then measuring out however much mix you need when you're ready to cook. I like to go one step further and pre-portion my mixes out in Mason jars so when I'm ready to cook or bake, all I need to do is dump the jar in a bowl, add the wet ingredients and mix them up.

Doing this also helps to ensure that every jar has the correct amount of each ingredient, rather than some scoops having a higher ratio of sugar or baking soda, etc. (which can happen when you mix everything together in one large batch and then measure out what you need when you're ready to cook it).

I like to use my canning funnel to easily funnel all of the ingredients into each jar to avoid making a mess. But a regular funnel should also work.

You can also store your quick mixes in Ziplock bags or any other container they'll fit in. But I find Mason jars work great, and since you're storing dry ingredients that don't need to be canned, you can use old lids that can no longer be used for canning. Also, you don't need to sterilize your jars beforehand. Although they should be clean and dry.

On the next page you'll find recipes to make four quick breakfast mixes, including pancake mix, biscuit mix, muffin mix and instant oatmeal. On the last page, you'll find printable recipe cards with a list of the wet ingredients and cooking instructions for each mix that you can either cut out and keep in your recipe box, or punch a hole in the corner and tie it from the jar (or put it inside the Ziplock bag) for quick reference to save you even more time when you're ready to cook!

Enjoy:)

Pancake Mix

(Makes 8-10 servings)

Ingredients (per 16 oz./pint-size jar)

1½ cups flour
3½ tsp. baking powder
1 Tbsp. sugar
1 tsp. salt

Buttermilk Biscuit Mix

(Makes 8-12 servings, depending on the size of your biscuit cutter)

Ingredients (per 16 oz./pint-size jar)

2 cups flour
1 Tbsp. sugar
1 Tbsp. baking powder
½ tsp. salt



Whole

Wheat Muffin Mix

(Makes 12 servings)

Ingredients (per 32 oz./quart-size jar)

2 cups whole wheat flour (or substitute all-purpose flour or a 50/50 mix)
½ cup sugar
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt

Instant Oatmeal Mix

(Makes 12 servings)

Ingredients (Mix all ingredients in a large bowl and then portion into 8 oz./half-pint jars)

6 cups quick cook oats
2 cups dried fruit (raisins, cranberries, dried cherries, dried blueberries, chopped apricots, chopped dried apples, etc.)
1 cup lightly packed brown sugar
2 tsp. salt
2 tsp. cinnamon, optional

** Mix everything together in a big bowl and either store in a large jar or portion out one cup each (individual portions) into jars or small Ziplock bags.*

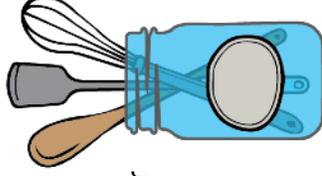
Homemade Pancakes

Ingredients

- 1 jar of pancake mix
- 1 ¼ cup milk or cream (or non-dairy milk of choice)
- 1 egg
- 3 Tbsp. butter, melted (or substitute coconut oil)
- 1 tsp. vanilla extract, optional

Directions

1. Mix together all the ingredients until well combined.
2. Heat a lightly greased skillet over medium high heat and pour batter in, approximately 1/4 cup at a time to make your pancakes.
3. Brown on both sides and serve warm.



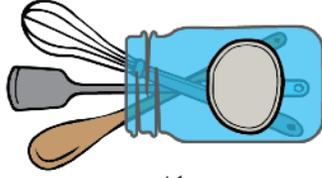
Buttermilk Biscuits

Ingredients

- 1 jar biscuit mix
- ½ cup cold butter, cubed
- 1 cup buttermilk

Directions

1. Preheat oven to 400°F.
2. Dump the jar of biscuit mix in a mixing bowl and cut in the cold butter using a pastry cutter or fork. Add buttermilk and stir until the dough starts to stick together.
3. Dump biscuit dough onto a lightly floured surface and fold it over a few times with your hands. Pat dough out into a thick disc, about 1 to 1 ½ inches thick.
4. Cut out your biscuits with a biscuit cutter and place on a baking sheet. Bake for about 15 minutes.



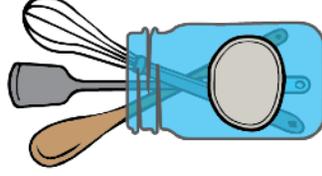
Whole Wheat Muffins

Ingredients

- 1 jar whole wheat muffin mix
- 1 cup milk or cream (or non-dairy milk of choice)
- 1 egg
- ½ cup butter, melted (or substitute avocado oil or melted coconut oil)
- 1 cup fresh or frozen blueberries or fruit of choice (or chocolate chips, pecans, walnuts, etc.), optional

Directions

1. Preheat oven to 400°F
2. Mix all ingredients together until well combined
3. Spoon into a greased or lined muffin tin, filling each cup until about 3/4 of the way full.
4. Bake for about 20-22 minutes. Let cool and enjoy!



Instant Oatmeal

Ingredients

- 1 jar or cup instant oatmeal mix
- 1 ½ cups water

Directions

1. Dump one portion of instant oatmeal mix into a small pot and cover with 1 ½ cups water.
2. Bring to a boil and then reduce heat to medium-low and cook, stirring occasionally, for about 3 to 5 minutes, or until water has absorbed and oatmeal is cooked through.
3. Serve warm as-is or with a knob of butter and/or a little fresh cream.

