



Bakery Mix Recipes — *Cookies and Desserts*

Oatmeal Cookies

- 2-1/2 c. Mountain Maid Low Fat Bakery Mix
- 2-1/2 c, quick cooking oatmeal
- 1/2 c. margarine
- 1/2 c. brown sugar, packed
- 1/2 c. granulated sugar
- 2 eggs
- 1/2 t. cinnamon
- 1 t. vanilla flavoring

Cream together brown sugar, granulated sugar and margarine. Add eggs and vanilla flavoring and beat well. Stir in bakery mix and oatmeal. May add any of the variations listed below if desired. Drop by tablespoonfuls onto prepared cookie sheet. Bake 8 to 10 minutes. Transfer to wire rack to finish cooling.

May add any of the following variations:

- 1 c. semi-sweet chocolate chips
 - 1 c. butterscotch chips
 - 1 c. white chocolate chips
 - 1/2 raisins
 - 1/2 c. chopped nuts
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Peanut Butter Cookies

1 14 oz. can Eagle Brand Milk
2 Cups Peanut Butter
1 egg
1 tsp. Vanilla
2 cups Mountain Maid Low Fat Bakery Mix
Granulated Sugar

Preheat oven to 350°F. In mixing bowl beat Eagle Brand Milk, peanut butter, egg, and vanilla until smooth. Add Mountain Maid Low Fat Bakery Mix; Mix well Chill at least an hour Shape into 1-inch balls. Roll in sugar Place 2 inches apart on ungreased baking sheet. Flatten with fork. Bake 6 to 8 minutes or until lightly browned. Cool and enjoy.

Mistake Cookies

2 sticks butter (softened)
2 eggs
1 cup brown sugar
1 teaspoon baking soda
1 teaspoon baking powder
1 cup cornflakes (crushed)
1 cup oatmeal (NOT instant)
3 cups Mountain Maid Low Fat Bakery Mix
1 cup sugar
1/2 teaspoon vanilla

Options:

1 & 1/2 cups peanuts
1/2 teaspoon salt (if using unsalted peanuts)

Preheat oven to 350°F. Use greased cookie sheet. Mix all ingredients together. Drop by tablespoonfuls onto cookie sheet. Bake 3 cookies to test. If cookies are too thin, add more bakery mix. Bake at 350° for 10 to 12 minutes or until golden brown. This recipe makes about 70 cookies.

Sugar Cookies

1 Cup Powdered Sugar

6 TBS Margarine

1/2 tsp Vanilla Extract

1 Egg

2 Cups Mountain Maid Low Fat Bakery Mix

Preheat oven to 400°F. Spray cookie sheet with nonstick spray. Mix powdered sugar, margarine, vanilla extract and egg in medium bowl with spoon. Stir in bakery mix. Drop dough prepared cookie sheet and bake 8 to 10 minutes or until light golden brown. Remove from oven, cool on wire rack.

Fruit Cobbler

1 Large Can of Fruit

Place in bottom of dish.

1/2 Cup Brown Sugar

1 Cup Fruit Juice

Mix together and pour over the fruit.

3/4 Cup Mountain Maid Low Fat Bakery Mix

1/2 Cup Milk

1/2 Cup Sugar

1/4 Cup Butter

Mix the above ingredients and pour on top of the fruit/fruit juice mixture. Bake for 30 minutes at 350° or until golden brown.

Fruit Pizza

Preheat oven to 400° F. Spray a large cookie sheet or 12 inch pizza pan with nonstick spray.

- 1 c. powdered sugar
- 3 oz. cream cheese, softened
- 1/2 t. almond extract
- 1 egg
- 2 c. Mountain Maid Low Fat Bakery Mix

Mix powdered sugar, cream cheese, almond extract and egg in medium bowl with spoon. Stir in bakery mix. Pat dough into 12-inch circle on prepared cookie sheet or pizza pan. Flute edge if desired. Bake 8 to 10 minutes or until light golden brown. Remove from oven, cool on wire rack 5 minutes. Loosen and transfer to serving plate to finish cooling. Meanwhile, prepare topping.

Topping

- 7 oz. cream cheese, softened
- 1/2 c. powdered sugar
- 1 t, lemon extract
- 8 oz. whipped topping
- 2 c. sliced fresh fruits of your choice (see below)

Spread topping evenly over completely cooled crust. Just before serving, place fresh fruits of your choice on topping.

Good choices for fresh fruits are kiwi, strawberries, blueberries and raspberries.

Cinnamon Rolls

2 & 1/2 c. Mountain Maid Low Fat Bakery Mix

1/3 c. milk

1 egg

2 t. cinnamon

1/4 c. sugar

Glaze Topping

2 T. margarine

1/4 c. powdered sugar

1 1/2 t. warm water

Spray an 8x8" square baking pan with nonstick spray. Preheat oven to 400°F. Mix bakery mix, milk and egg until soft dough forms. Turn dough onto surface lightly dusted with bakery mix; gently roll in bakery mix to coat. Knead gently, just until smooth. Pat or roll dough into rectangle, 10x8". Spread with margarine. Mix granulated sugar and cinnamon, sprinkle over dough. Roll up tightly, beginning at 10-inch side. Pinch edge of dough into roll to seal. Cut roll into 12 equal portions, using a sharp knife. Place each roll, cut side down, into prepared pan. Bake about 20 minutes, until light brown. Mix powdered sugar and 1 1/2 teaspoons of warm water until sugar is well-moistened. Add 2 tablespoons of softened butter and mix well. If the mixture is too thick, then continue to add warm water to achieve proper consistency. Spoon glaze over warm rolls.

Chocolate Cake

3 & 1/3 Cups Mountain Maid Low Fat Bakery Mix

1 Cup Sugar

3/4 Cup Cocoa

2 Eggs

1 & 1/2 Cups Water

1/2 t. Vanilla Flavoring

Mix eggs, water, and vanilla flavoring thoroughly in a large mixing bowl. Add remaining dry ingredients, and continue mixing until batter is uniform. Pour batter into prepared 9 x 13 cake pan. Bake for 30 minutes at 350°F. When cake is done, a toothpick inserted in center will come out clean. Cool and frost as desired.

Pie Crust

1 cup Mountain Maid Low Fat Bakery Mix

1 tbsp. oil

1/4 cup cool water

Preheat oven to 375°F. Mix all ingredients, place on floured surface. Roll out with rolling pin until very thin. Spray pie pans with nonstick cooking spray. Place dough in pan and shape around edges. Prick holes in bottom of crust with a fork. Bake until crust is golden brown. This recipe makes 2 pie crusts.

Heavenly Brownies

3/4 cup Mountain Maid Low Fat Bakery Mix

2 Tbsp. butter

6 oz. chocolate chips

1/2 cup chopped pecans

1 and 1/8 cup sugar

2 Tbsp. water

1 tsp. vanilla

2 eggs

In saucepan, bring butter, sugar and water just to a boil. Remove from heat and add chocolate chip morsels and vanilla. Stir until smooth. Place chocolate mixture into a mixing bowl. Add eggs one at a time and beat well after each egg. Blend in bakery mix. Stir in chopped pecans. Spread into a 9" x 9" pan sprayed with nonstick cooking spray. Bake at 350°F for 35 minutes. Cool and cut into squares.

Peach Cobbler

1 cup Mountain Maid Low Fat Bakery Mix
1/2 cup sugar
1 egg
1/2 cup milk
2 Tbsp. butter
3 cups sliced peaches
1 Tbsp. lemon juice
2/3 cup sugar for peaches
Pinch of salt

Preheat oven to 350 degrees. Melt butter in a glass 2-quart dish. Mix first 4 ingredients, put into the dish. Mix remaining ingredients and place on top of mixture. Bake for 1 hour or until golden brown.

Apple Pie

Filling:

9 apples (Medium)
1/2 Cup water
1/2 tsp. cinnamon
1/4 tsp. salt
1 Cup sugar

Crust:

1 Cup Mountain Maid Low Fat Bakery Mix
1 T. Oil
1/4 Cup cool water

Preheat oven to 350°F. Peel and slice the apples. Put the peeled, sliced apples in a kettle with other filling ingredients and cook until tender.

Mix crust place on a floured surface. Roll out very thin. Spray pie pan with cooking spray. Place dough in pan and shape around edges. Pour the cooked apples into the crust, then take remaining dough and cut in strips. Put a crisscross crust on top. Bake at 350°F until golden brown, 30 to 40 minutes.

Banana Bread

4 Bananas
1 cup sugar
2 cups Mountain Maid Low Fat Bakery Mix
1/3 cup milk
1 stick butter
1 Tbsp. Cinnamon
2 eggs

Preheat oven to 375 degrees. Grease 2 loaf pans with butter. (May be sprayed with non-stick spray.) Cream butter, sugar, and cinnamon. Add eggs (mix well). Gradually add Mountain Maid Low Fat Bakery Mix. Break up bananas, add to batter (mix). Add milk for moistness. Let batter stand for 3 minutes. Spoon batter into loaf pans. Bake for 45 minutes on top rack of oven.

Optional: 1 cup chopped nuts may be added.