



## Baking and Cocoa Mix Gifts

Gift Someone with Homemade Treats

# Homemade Baking Mixes

Making baking mixes for later use is super easy. You're basically creating your own convenience items, custom made to your own tastes, budget, and dietary preferences. You can do this with your favorite muffin, cornbread, scone, biscuit, brownie, and pancake recipes.



Mixes make great gifts too! Package together the dry ingredients, a few mix-ins, and some muffin papers to make a cute and economical gift.

Don't forget to include a printed card with the baking instructions.

This kit includes all you need to make custom baking mixes to use as gifts for your friends, family members and neighbors:

- Recipes for Mix and Match Muffins, Pumpkin Coffeecake and Malted Hot Cocoa Mix
- Gift Tags to use on your packaged gifts.
- Instructions for your gift recipient on how to use the mix.

# Mix & Match Muffins

3 cups unbleached flour  
1/2 cup whole wheat flour  
4 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup sugar, brown sugar, or sucanat  
1/2 cup oil  
1 cup milk  
1/2 cup plain yogurt  
2 eggs



Mix-ins: 1 teaspoon extract, 1 1/2 cups any combination of fruit\*,  
chopped nuts, chocolate

\*Possible fruit to use: mashed bananas, blueberries, finely chopped apples, raspberries, coarsely chopped cranberries

Preheat oven to 350°. Line muffin tin with papers or spray with nonstick cooking spray. In large mixing bowl, combine, flours, baking powder, baking soda, salt, and sugar. (If preparing as a mix, simply combine all these ingredients in a ziptop bag, label well, mark with the wet ingredients and baking instructions.)

In a separate bowl, combine oil, milk, yogurt, and eggs. Whisk to blend. Add wet ingredients to dry. Fold gently until mostly moistened, but still lumpy. Fold in mix-ins.

For 12 large muffins, fill muffin cups completely, even mounding past their tops. For 18 kid-size muffins, fill almost full. Bake 25 – 35 minutes, depending on how much you fill them.

### **How to Make A Mix & Match Muffins Kit**

1. Write mixing and baking instructions on a number of quart size, zip-top bags.
2. Open the bags and line them up on your counter.
3. Place 3 cups of flour in each bag. Then, measure out 1/2 cup whole wheat flour and add to each bag. Continue with all the dry ingredients. Do not add the wet ingredients at this time.
4. Seal each bag carefully.
5. In sandwich or snack size bags, measure out some fun mix-ins, such as 1/2 cup chopped nuts, 1/2 cup chocolate chips, 1/2 cup raisins or other dried fruit.
6. Package 1 mix bag, several different mix-in bags, and a package of muffin papers in a larger bag, such as a cellophane treat bag or a paper lunch sack.
7. Tie with a ribbon and attach a gift card and instructions for the recipient.



- Gift Card—The printable gift card is available on page 6. It is designed for the Avery Business Card #8371. Alternatively, you can print it on cardstock and cut along the trimming guides.
- Instructions for the Gift Recipient—These instructions are available on page 7. Print and cut along the trimming guidelines to make three instruction cards. Fold each strip into fourths (to business card size) and attach behind the gift card.

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## How to Prepare Your Mix & Match Muffin Kit

- 1 Preheat oven to 350°. Line muffin tin with papers or spray with nonstick cooking spray.
- 2 In large mixing bowl, combine 1/2 cup oil, 1 cup milk, 1/2 cup plain yogurt and 2 eggs.
- 3 Fold in the dry muffin mix and your favorite mix-ins. Possible mix-ins include 1 teaspoon extract, 1 1/2 cups of any combination of dried or fresh fruit, chopped nuts or chocolate.
- 4 Divide into the prepared cups to slightly overflowing. Bake 30-35 minutes or until browned and baked through.

When you run out of muffin mix, you can make your own!

## Mix & Match Muffin Recipe

- 3 cups unbleached flour
- 1/2 cup whole wheat flour
- 4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
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- 1/2 cup oil
- 1 cup milk
- 1/2 cup plain yogurt
- 2 eggs

**Mix-ins:** 1 teaspoon extract, 1 1/2 cups any combination of dried or fresh fruit\*, chopped nuts, chocolate

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In a separate bowl, combine oil, milk, yogurt, and eggs. Whisk to blend. Add wet ingredients to dry. Fold gently until mostly moistened, but still lumpy. Fold in mix-ins.

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# Pumpkin Coffeecake with Pepitas

2 cups whole wheat pastry flour  
2 cups dark brown sugar  
1/2 cup unsalted butter, softened  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 egg  
1 cup canned pumpkin puree  
1/2 cup milk  
1/4 cup pepitas



Preheat the oven to 350°. Spray a 9-inch round baking pan with nonstick cooking spray. In the bowl of a food processor, combine the flour, brown sugar, and butter. Pulse until coarse crumbs form. Remove 1 cup mixture and set it aside. Add the baking powder, salt, cinnamon, egg, pumpkin, and milk to the remaining flour mixture. Blend until smooth. Pour the batter into the prepared pan. In a small mixing bowl combine the reserved crumb mixture and the pepitas. Sprinkle this crumb topping over the batter. Bake the coffeecake for 40 minutes or until a tester comes out clean. Cool slightly before serving. Serve warm or at room temperature.



## How to Make a Pumpkin Coffeecake Baking Mix Kit

1. For each kit, write mixing and baking instructions on a quart size and two snack size zip-top bags.
2. In a quart size zip-top bag, place 2 cups of whole wheat pastry flour and 2 cups dark brown sugar. In a snack size zip-top bag, place 1 teaspoon baking powder, 1/2 teaspoon salt and 1 teaspoon cinnamon. In another snack size zip-top bag, place 1/4 cup pepitas.
3. Seal each bag carefully.
4. Package the quart bag, the two snack size bags, and a can of pumpkin in a larger bag, such as a cellophane treat bag or a paper lunch sack.
5. Tie with a ribbon and attach a gift card and instructions for the recipient.
  - Gift Card—The printable gift card is available on page 10. It is designed for the Avery Business Card #8371. Alternatively, you can print it on cardstock and cut along the trimming guides.
  - Instructions for the Gift Recipient—These instructions are available on page 11. Print and cut along the trimming guidelines to make three instruction cards. Fold each strip into fourths (to business card size) and attach behind the gift card.

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## How to Prepare Your Pumpkin Coffeecake Baking Mix

- 1 Preheat oven to 350°. Spray a 9-inch round baking pan with nonstick cooking spray.
- 2 In the bowl of a food processor, combine the flour/sugar mix from the quart-size bag with 1/2 cup softened unsalted butter. Pulse until coarse crumbs form. Remove 1 cup mixture and set it aside.
- 3 Add the small bag of baking powder, salt and cinnamon to the remaining flour mixture along with 1 egg, 1 cup canned pumpkin puree and 1/2 cup milk. Blend until smooth. Pour the batter into the prepared pan.
- 4 In a small mixing bowl, combine the reserved crumb mixture and the small bag of pepitas. Sprinkle this crumb topping over the batter.
- 5 Bake the coffeecake for 40 minutes or until a tester comes out clean. Cool slightly before serving.

When you run out of coffeecake mix, you can make your own!

## Pumpkin Coffeecake Recipe

- 2 cups whole wheat pastry flour
- 2 cups dark brown sugar
- 1/2 cup unsalted butter, softened
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 egg
- 1 cup canned pumpkin puree
- 1/2 cup milk
- 1/4 cup pepitas

**Directions:** Preheat oven to 350°. Spray a 9-inch round baking pan with nonstick spray. In the bowl of a food processor, combine the flour, brown sugar and butter. Pulse until coarse crumbs form. Remove 1 cup mixture and set it aside. Add the baking powder, salt, cinnamon, egg, pumpkin, and milk to the remaining flour mixture. Blend until smooth. Pour the batter into the prepared pan. In a small mixing bowl, combine the reserved crumb mixture and the pepitas. Sprinkle this crumb topping over the batter. Bake the coffeecake for 40 minutes or until a tester comes out clean. Cool slightly before serving. Serve warm or at room temperature.

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# Malted Hot Cocoa Mix

2 cups powdered sugar  
2 cups powdered milk  
1 cup cocoa powder  
1/2 cup malted milk powder  
2 teaspoons cornstarch  
1 teaspoon salt  
1/2 teaspoon cinnamon  
pinch cayenne



In a large mixing bowl, combine all the ingredients until evenly mixed. Store in an airtight container. Makes about 1 1/2 quarts of mix.

To serve: Place 2 to 3 Tablespoons of the cocoa mix in a 6-ounce mug. Add water. Stir to combine. Serve hot.

## How to Make Malted Hot Cocoa Mix Gifts

1. Open several glass jars and line them up on the countertop.
2. Prepare Malted Hot Cocoa Mix as described in recipe.
3. Divide the cocoa mix into your prepared glass jars. Close the jar lids

tightly.

4. Package jar in cellophane/gift bag or simply tie a ribbon around it. Attach a gift card and instructions for the gift recipient.



- Gift Card—The printable gift card is available on page 14. It is designed for the Avery Business Card. Alternatively, you can print it on cardstock and cut along the trimming guides.
- Instructions for the Gift Recipient—These instructions are available on page 15. Print and cut along the trimming guidelines to make six instruction cards. Fold each strip in half (to business card size) and attach behind the gift card.

Malted Hot Cocoa Mix

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## How to Prepare Your Cocoa Mix

- 1 Place 2 to 3 Tablespoons of the cocoa mix into a preheated 6-ounce mug.
- 2 Add hot water. Stir to combine. Serve hot.

## Melted Hot Cocoa Mix Recipe

2 cups powdered sugar  
2 cups powdered milk  
1 cup cocoa powder  
1/2 cup malted milk powder  
2 teaspoons cornstarch  
1 teaspoon salt  
1/2 teaspoon cinnamon  
pinch cayenne

**Directions:** In a large mixing bowl, combine all the ingredients until evenly mixed. Store in an airtight container. Makes about 1 1/2 quarts of mix. To serve, mix 2 to 3 Tablespoons with hot water in a pre-heated mug. Stir to combine.

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a simpler  
season

**Looking for other ways to  
slow down and celebrate  
a simpler season?**

Visit [Life as MOM](#) throughout the coming months for a range of ideas as well as “grab and go” recipes, gift ideas, and family fun. As long as you have a computer, a printer, and some paper, I’ve got you covered.

Together we’ll:

- [Plan ahead for a simpler season](#)
- [Think through the holidays](#) and reflect on Christmases past
- [Count our blessings](#) and practice thankfulness
- Make the days count with [holiday time management](#)
- [Keep the kids happy](#) while the turkey cooks
- [Countdown until Christmas](#) with easy family fun
- Bake someone happy — in a simpler way
- Plan to have fun and make memories
- Wrap presents in style without a lot of stress
- Create a simple and inexpensive gift for children
- Get supper in the bag
- Serve a make-ahead Christmas breakfast
- Ring in the New Year with kids



for

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# About the Author

Jessica Fisher is a busy mom of six young children, aged toddler to teen. (Homeschool) mom by day, she moonlights as a freelance writer, blogger, and cookbook author.



Published in over 85 regional parenting publications, Jessica enjoys writing for periodicals as well as the web. She writes about ways to manage a home and family and still keep a smile on your face at [LifeasMOM.com](http://LifeasMOM.com) and posts “delicious ways to act your wage” at [Good Cheap Eats](http://GoodCheapEats.com). She is a regular contributor on [Life Your Way](http://LifeYourWay.com) and [Simple Homeschool](http://SimpleHomeschool.com). Her writing has also been featured on [5 Dollar Dinners](http://5DollarDinners.com), [Money Saving Mom](http://MoneySavingMom.com), [Organizing Junkie](http://OrganizingJunkie.com), and [Simple Mom](http://SimpleMom.com).

Jessica is the author of a forthcoming cookbook in the *Not Your Mother's* series, published by the Harvard Common Press. She has also authored a number of ebooks, including [Organizing Life as MOM](http://OrganizingLifeasMOM.com), [Summer Survival Guide](http://SummerSurvivalGuide.com), and [FishMama's Guide to Cooking with Children](http://FishMamasGuide.com).

For more information about Jessica, go to [Fishmama.com](http://Fishmama.com) or visit her at either of her two blogs, [LifeasMOM.com](http://LifeasMOM.com) and [GoodCheapEats.com](http://GoodCheapEats.com)