

# *Make-Ahead Mix Day*

COMPLETE RECIPES AND INSTRUCTIONS  
FOR ON-HAND HOMEMADE QUICK MIXES

*the Printable Companion*

**By**

**Mary Ellen Ward**

# **Make-Ahead Mix Day**

**Complete Recipes and Instructions for On-Hand Homemade Quick  
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**By Mary Ellen Ward**

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**This Companion PDF version of *Make Ahead Mix Day* provides printable labels for each of the mixes in the book. This complimentary PDF is intended as a helpful tool for e-reader customers to make the most of your book. The full version of this book as well as a paperback option which contains copy-ready labels is currently available on Amazon and can be found here:**

**[Make Ahead Mix Day - Full Text](#)**

**[www.thehomemadehomestead.com](http://www.thehomemadehomestead.com)**

## Using the Companion PDF

This Companion PDF is intended as a supplement to the full version of *Make Ahead Mix Day*. The purpose of creating a Companion PDF was to deliver a set of printable corresponding labels that can be easily printed, trimmed, and used.

### How to Use the Printable Labels

The recipes in the book are designed to be prepared in one- or two-quart mason jars (or canning jars). The labels have been sized to fit to the tops of the jars when trimmed (please note the label size, whether for regular or wide-mouth jars). Use the two-piece lids and rings that come with your canning jars and simply prepare your mix, set the flat lid on first, then the trimmed label, and then fix the ring to the jar as usual. The ring will hold the label in place, and you will have a full set of identification and baking instructions on each and every jar—simple to grab, mix, bake or cook, and ideal if you want to give them away.

### Some Printing Tips and Tricks

You may not want to prepare each and every recipe that is in this book on your mix day (or perhaps you will). If you only plan to prepare certain recipes, you do not need to print the entire PDF; in fact, you do not need to print this page, the cover, or other title pages either if you don't wish to do so. This PDF is intended to be user-friendly. To save ink and paper, when preparing your recipes and labels, you may want to go into your printer properties or options and select only the page numbers that you actually want to use.

You should print the pages you want at a normal 100% and not larger or smaller. The reason for this is that the labels have already been sized to fit over the lids of regular-mouth sized canning jars (or wide mouth if the recipe is for a two-quart size or double batch). If you change the size of the page before printing, your label sizes will be off and will not fit easily between the two-piece lids.

Finally, although the labels have been color-coded for easier use, knowing that colored ink is sometimes at a premium, if you do not want to print in color you certainly do not have to. This, too, can usually be changed in your printer's options or properties tab; simply select an option to print in a gray scale or in black and white.

I believe you will find the rest of this PDF to be self-explanatory and simple to use. However, should you have any questions at all, or any helpful comments you would like to impart, please feel free to contact me via my website, [www.thehomemadehomestead.com](http://www.thehomemadehomestead.com).

***Thank You*** and ***Enjoy!***

## Brownie Labels

### Brownies

Add:

4 eggs

1 cup melted butter or  
vegetable oil

2 TSP vanilla extract

Bake in greased pan  
at 350° for 23 minutes

### Brownies

Add:

4 eggs

1 cup melted butter or  
vegetable oil

2 TSP vanilla extract

Bake in greased pan  
at 350° for 23 minutes

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Add:

4 eggs

1 cup melted butter or  
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2 TSP vanilla extract

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4 eggs

1 cup melted butter or  
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2 TSP vanilla extract

Bake in greased pan  
at 350° for 23 minutes

### Brownies

Add:

4 eggs

1 cup melted butter or  
vegetable oil

2 TSP vanilla extract

Bake in greased pan  
at 350° for 23 minutes

## Chocolate Chip Cookie Labels

Chocolate Chip  
Cookies

Add:  
½ C soft butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

Chocolate Chip  
Cookies

Add:  
½ C soft butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

Chocolate Chip  
Cookies

Add:  
½ C soft butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

Chocolate Chip  
Cookies

Add:  
½ C soft butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

Chocolate Chip  
Cookies

Add:  
½ C soft butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

Chocolate Chip  
Cookies

Add:  
½ C soft butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

## Double Batch Chocolate Chip Cookie Labels

Double Batch Chocolate  
Chip Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1 TSP vanilla extract

Bake at 350° for 9-11 minutes

Double Batch Chocolate  
Chip Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1 TSP vanilla extract

Bake at 350° for 9-11 minutes

Double Batch Chocolate  
Chip Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1 TSP vanilla extract

Bake at 350° for 9-11 minutes

Double Batch Chocolate  
Chip Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1 TSP vanilla extract

Bake at 350° for 9-11 minutes



## Sugar Cookie Labels

### Sugar Cookies

Add:  
1 stick softened butter  
1 egg  
½ TSP vanilla extract  
Roll or drop and bake  
at 350° for 9-11  
minutes

### Sugar Cookies

Add:  
1 stick softened butter  
1 egg  
½ TSP vanilla extract  
Roll or drop and bake  
at 350° for 9-11  
minutes

### Sugar Cookies

Add:  
1 stick softened butter  
1 egg  
½ TSP vanilla extract  
Roll or drop and bake  
at 350° for 9-11  
minutes

### Sugar Cookies

Add:  
1 stick softened butter  
1 egg  
½ TSP vanilla extract  
Roll or drop and bake  
at 350° for 9-11  
minutes

### Sugar Cookies

Add:  
1 stick softened butter  
1 egg  
½ TSP vanilla extract  
Roll or drop and bake  
at 350° for 9-11  
minutes

### Sugar Cookies

Add:  
1 stick softened butter  
1 egg  
½ TSP vanilla extract  
Roll or drop and bake  
at 350° for 9-11  
minutes

## Double Batch Sugar Cookie Labels

### Double Batch Sugar

#### Cookies

Add:

2 sticks softened butter

2 eggs

1 TSP vanilla extract

Roll or drop and bake at 350°  
for 9-11 minutes

### Double Batch Sugar

#### Cookies

Add:

2 sticks softened butter

2 eggs

1 TSP vanilla extract

Roll or drop and bake at 350°  
for 9-11 minutes

### Double Batch Sugar

#### Cookies

Add:

2 sticks softened butter

2 eggs

1 TSP vanilla extract

Roll or drop and bake at 350°  
for 9-11 minutes

### Double Batch Sugar

#### Cookies

Add:

2 sticks softened butter

2 eggs

1 TSP vanilla extract

Roll or drop and bake at 350°  
for 9-11 minutes

## Oatmeal Cookie Labels

### Oatmeal Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

### Oatmeal Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

### Oatmeal Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

### Oatmeal Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

### Oatmeal Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

### Oatmeal Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake at 350° for 9-11  
mins.

## Oatmeal Chocolate Chip Cookie Labels

Oatmeal  
Chocolate Chip  
Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake: 350°;9-11 min.

Oatmeal  
Chocolate Chip  
Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake: 350°;9-11 min.

Oatmeal  
Chocolate Chip  
Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake: 350°;9-11 min.

Oatmeal  
Chocolate Chip  
Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake: 350°;9-11 min.

Oatmeal  
Chocolate Chip  
Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake: 350°;9-11 min.

Oatmeal  
Chocolate Chip  
Cookies

Add:  
½ C melted butter  
1 egg  
½ TSP vanilla extract  
Bake: 350°;9-11 min.

## Gingerbread Cookie Labels

Gingerbread  
Cookies

½ C soft butter  
1 egg  
1/8 C molasses  
Roll or drop, sprinkle  
with sugar  
Bake: 350°;9-11 min.

Gingerbread  
Cookies

½ C soft butter  
1 egg  
1/8 C molasses  
Roll or drop, sprinkle  
with sugar  
Bake: 350°;9-11 min.

Gingerbread  
Cookies

½ C soft butter  
1 egg  
1/8 C molasses  
Roll or drop, sprinkle  
with sugar  
Bake: 350°;9-11 min.

Gingerbread  
Cookies

½ C soft butter  
1 egg  
1/8 C molasses  
Roll or drop, sprinkle  
with sugar  
Bake: 350°;9-11 min.

Gingerbread  
Cookies

½ C soft butter  
1 egg  
1/8 C molasses  
Roll or drop, sprinkle  
with sugar  
Bake: 350°;9-11 min.

Gingerbread  
Cookies

½ C soft butter  
1 egg  
1/8 C molasses  
Roll or drop, sprinkle  
with sugar  
Bake: 350°;9-11 min.

## Double Batch Gingerbread Cookie Labels

Double Batch  
Gingerbread Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1/4 C molasses

Roll or drop and sprinkle with  
sugar

Bake at 350° for 9-11 minutes

Double Batch  
Gingerbread Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1/4 C molasses

Roll or drop and sprinkle with  
sugar

Bake at 350° for 9-11 minutes

Double Batch  
Gingerbread Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1/4 C molasses

Roll or drop and sprinkle with  
sugar

Bake at 350° for 9-11 minutes

Double Batch  
Gingerbread Cookies

Add:

2 sticks soft butter (1 cup)

2 eggs

1/4 C molasses

Roll or drop and sprinkle with  
sugar

Bake at 350° for 9-11 minutes

## Peanut Butter Cookie Labels

*Peanut Butter*  
*Cookies*

*½ C soft butter*  
*1 egg*  
*½ TSP vanilla*  
*Roll or drop & flatten,*  
*sprinkle with sugar*  
*Bake: 350°;9-11 min.*

*Peanut Butter*  
*Cookies*

*½ C soft butter*  
*1 egg*  
*½ TSP vanilla*  
*Roll or drop & flatten,*  
*sprinkle with sugar*  
*Bake: 350°;9-11 min.*

*Peanut Butter*  
*Cookies*

*½ C soft butter*  
*1 egg*  
*½ TSP vanilla*  
*Roll or drop & flatten,*  
*sprinkle with sugar*  
*Bake: 350°;9-11 min.*

*Peanut Butter*  
*Cookies*

*½ C soft butter*  
*1 egg*  
*½ TSP vanilla*  
*Roll or drop & flatten,*  
*sprinkle with sugar*  
*Bake: 350°;9-11 min.*

*Peanut Butter*  
*Cookies*

*½ C soft butter*  
*1 egg*  
*½ TSP vanilla*  
*Roll or drop & flatten,*  
*sprinkle with sugar*  
*Bake: 350°;9-11 min.*

*Peanut Butter*  
*Cookies*

*½ C soft butter*  
*1 egg*  
*½ TSP vanilla*  
*Roll or drop & flatten,*  
*sprinkle with sugar*  
*Bake: 350°;9-11 min.*

## Chocolate Cake Mix Labels

### Chocolate Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### Chocolate Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### Chocolate Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### Chocolate Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### Chocolate Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### Chocolate Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.



## White Cake Mix Labels

### White Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### White Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### White Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### White Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### White Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

### White Cake

3/4 C milk  
1/2 C soft butter  
3 eggs  
1 TSP vanilla  
Beat with mixer 2 min  
Grease, flour 9x13 pan  
Bake: 350° for 35 min.

## Plain Muffin Mix Labels

### Plain Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Top or add additions  
(1/2 C) as desired  
Line or grease tins,  
bake @ 400, 18 min.

### Plain Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Top or add additions  
(1/2 C) as desired  
Line or grease tins,  
bake @ 400, 18 min.

### Plain Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Top or add additions  
(1/2 C) as desired  
Line or grease tins,  
bake @ 400, 18 min.

### Plain Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Top or add additions  
(1/2 C) as desired  
Line or grease tins,  
bake @ 400, 18 min.

### Plain Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Top or add additions  
(1/2 C) as desired  
Line or grease tins,  
bake @ 400, 18 min.

### Plain Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Top or add additions  
(1/2 C) as desired  
Line or grease tins,  
bake @ 400, 18 min.

## Chocolate Chip Muffin Mix Labels

Chocolate Chip  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Chocolate Chip  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Chocolate Chip  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Chocolate Chip  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Chocolate Chip  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Chocolate Chip  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

## Spiced Muffin Mix Labels

### Spiced Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

### Spiced Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

### Spiced Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

### Spiced Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

### Spiced Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

### Spiced Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

## Cappuccino Muffin Mix Labels

Cappuccino  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Cappuccino  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Cappuccino  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Cappuccino  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Cappuccino  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

Cappuccino  
Muffins

1/2 C melted butter  
1 egg  
1 C milk  
Line or grease tins  
Bake @ 400, 18 min.

## All Purpose Baking Mix Labels

All Purpose Baking Mix  
(Bisquick® Style)

*Use as you would use baking mix in any Bisquick, baking mix, or biscuit mix recipe*

*Use in equal amounts as called for in recipe*

All Purpose Baking Mix  
(Bisquick® Style)

*Use as you would use baking mix in any Bisquick, baking mix, or biscuit mix recipe*

*Use in equal amounts as called for in recipe*

All Purpose Baking Mix  
(Bisquick® Style)

*Use as you would use baking mix in any Bisquick, baking mix, or biscuit mix recipe*

*Use in equal amounts as called for in recipe*

All Purpose Baking Mix  
(Bisquick® Style)

*Use as you would use baking mix in any Bisquick, baking mix, or biscuit mix recipe*

*Use in equal amounts as called for in recipe*

## Quick Morning Pancake Mix Labels

Quick Morning  
Pancakes

Add:  
1 C milk  
2 eggs  
Cook over medium  
heat

Quick Morning  
Pancakes

Add:  
1 C milk  
2 eggs  
Cook over medium  
heat

Quick Morning  
Pancakes

Add:  
1 C milk  
2 eggs  
Cook over medium  
heat

Quick Morning  
Pancakes

Add:  
1 C milk  
2 eggs  
Cook over medium  
heat

Quick Morning  
Pancakes

Add:  
1 C milk  
2 eggs  
Cook over medium  
heat

Quick Morning  
Pancakes

Add:  
1 C milk  
2 eggs  
Cook over medium  
heat

## Plain Unsweetened Instant Oatmeal Labels

### Plain Unsweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Can add maple syrup, honey,  
berries, cream, or other  
favorite flavorings  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

### Plain Unsweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Can add maple syrup, honey,  
berries, cream, or other  
favorite flavorings  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

### Plain Unsweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Can add maple syrup, honey,  
berries, cream, or other  
favorite flavorings  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

### Plain Unsweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Can add maple syrup, honey,  
berries, cream, or other  
favorite flavorings  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high



## Plain Sweetened Instant Oatmeal Labels

### Plain Sweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water

Let sit 1 minute before eating  
Can add dried fruit, nuts, or  
other preferred flavorings as  
desired

Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

### Plain Sweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water

Let sit 1 minute before eating  
Can add dried fruit, nuts, or  
other preferred flavorings as  
desired

Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

### Plain Sweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water

Let sit 1 minute before eating  
Can add dried fruit, nuts, or  
other preferred flavorings as  
desired

Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

### Plain Sweetened Instant Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water

Let sit 1 minute before eating  
Can add dried fruit, nuts, or  
other preferred flavorings as  
desired

Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

## Brown Sugar & Cinnamon Instant Oatmeal Labels

Brown Sugar &  
Cinnamon Instant  
Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

Brown Sugar &  
Cinnamon Instant  
Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

Brown Sugar &  
Cinnamon Instant  
Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

Brown Sugar &  
Cinnamon Instant  
Oatmeal

Combine 1/2 C oatmeal with  
3/4 C boiling water  
Let sit 1 minute before eating  
Microwave directions: Combine  
1/2 C oatmeal and 3/4 C  
water; cook 1 minute on high

## **More to Come from This Author**

There are more titles and helpful resources to come from this author in the near future, including homesteading titles and also more tips and resources to help you meet the challenges of keeping a budget, house, and home while eating well and providing for your family. Please follow the link below to subscribe and get updated as more titles of interest are published.

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...for reading this book!

***\*\*\*DISCLAIMER: Please note that although the author makes suggestions and offers personal experiences and information regarding the shelf life and safety of the mix recipes as detailed herein, the author can take no responsibility for the safety of the food you prepare and offers this information only as observation and consideration. Please note that ultimately the preparation, safety, and storage of your food and your mixes depends upon you, and is completely your responsibility. The author of this book is in no way claiming any responsibility for the safety of the food you, your family, or any other person prepares or ingests based upon these instructions or the tips and information included herein. Always remember that good quality products, safe handling, and proper storage are necessary to maintain the integrity and safety of your mixes, as it is with all foods.***