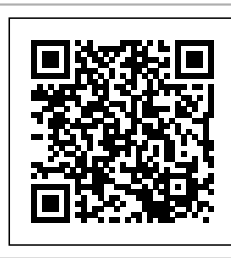


# Last Minute Edible Gift Ideas



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Recipe by: Laura Vitale

**Prep Time: minutes**  
**Cook Time: minutes**

## Ingredients

### Bulk Pancake Mix:

- \_\_ 4 cup of All Purpose Flour
- \_\_ 4 Tbsp of Sugar
- \_\_ 1 tsp of Salt
- \_\_ 4 tsp of Baking Powder

### To one cup of mix, add:

- \_\_ 1 cup of Whole Milk
- \_\_ 1 Egg

### Granola Muffins:

- \_\_ 1 1/2 cups of All Purpose Flour
- \_\_ 3/4 cup of Sugar
- \_\_ 1 1/2 cups of Granola
- \_\_ 1/2 cup of Vegetable Oil
- \_\_ 1 Egg
- \_\_ 1/2 cup of Milk
- \_\_ 1 tsp of Vanilla Extract
- \_\_ 1 tsp of Baking Powder
- \_\_ 1/2 tsp of Salt

### Whole Wheat Bread Mix:

- \_\_ 1 Envelope of Yeast (2-1/4 tsp ) plus 1 tsp of Sugar
- \_\_ 2 tsp of Salt
- \_\_ 4 cups of Whole Wheat Flour
- \_\_ 1/3 cup of Non Fat Dry Milk Powder

### To the mix, add:

- \_\_ 1/4 cup of Honey
- \_\_ 3 Tbsp of Vegetable Shortening, melted
- \_\_ 1-1/3 cup of Warm Water

### Pancakes:

Cook pancakes on a hot griddle pan or nonstick skillet for a few minutes on each side or until puffed and golden.

### Granola Muffins:

Preheat the oven to 350 degrees, line a 12-piece muffin tin with liners and set aside.

In a large bowl, mix together the flour, granola, baking powder, and salt, set aside.

In a large measuring cup or a bowl, whisk together the milk, vegetable oil, vanilla extract and sugar, mix until well combined.

Pour wet ingredients into dry and mix with a wooden spoon until well mixed but not over mixing.

Using a large ice cream scoop, divide the dough into the foiled lined muffin tin and bake for 18 to 20 minutes or until a toothpick comes out clean when inserted in the center.

### Whole Wheat Bread:

Bloom the yeast in the warm water for a few minutes or until foamy. Add the remaining ingredients along with the yeast in the bowl of a standing mixer fitted with a dough hook and knead until the dough comes together, about 4 minutes.

Place the dough in an oiled bowl, cover and allow it to rise for about an hour and a half. Form the dough into a loaf, place it seam side down in an oiled 9x5 loaf pan, cover it with some plastic wrap and allow it to rise once again until doubled.

Bake the bread in a 350 degree oven for about 45 minutes. Allow to cool completely before slicing.

