

**Creating with a Mix**  
**Project Superintendent - Mary Korff (673-4607)**  
**Use 4-H Evaluation Survey**

**NOTE: All entries are judged on the Sunday before the Fair from 2:00-4:00 p.m. in the Community Center. See Food Safety Rule (#29) listed under 4-H General Rules. Exhibit your project in a disposable container, as the container will not be returned to you.**

**Requirements for All Divisions**

You must exhibit a non-perishable item. Create the grade-appropriate food below from a packaged, store-bought mix, **using at least two (2) other ingredients that are not already required to make the store-bought mix.** On 8 ½” x 11” sheet(s) of paper, display the box or bag mix label showing the original preparation of the food and the new recipe you created. **Mark the two (2) ingredients you added (i.e., underline, highlight, bullet, etc.).** Ideas for your recipe may be invented by you, found on the mix packaging or on websites (such as BettyCrocker.com), or you may take a cookbook and try to recreate a recipe using a mix as a starting base (See example below). You may use a page protector to display your mix label and newly created recipe. Grade level requirements are:

Grade 3: 6 brownies

Grade 4: 6 Cookie bars (A cookie recipe baked in a cake pan and then cut into bars)

Grade 5: 6 Dropped or pressed Cookies

Grade 6: 6 Muffins (No liners!)

Grade 7: 6 Biscuits

Grade 8: A loaf of quick bread (i.e. Fruit bread)

Grade 9: A loaf of yeast bread

Grade 10: Yeast rolls (any form, but not a sweet roll)

Grade 11: Sweet bread using yeast (any form, i.e. Sweet rolls, tea ring, dessert pizza, etc.)

Grade 12: Cake of any kind

**EXAMPLE (Using a recipe from a cookbook that you have altered):**

**Cranberry Crumb Cake**

**1 cup all purpose flour**

**½ cup plus 1/3 cup sugar divided**

**2 teaspoons baking powder**

**½ teaspoon salt**

**1 egg, slightly beaten**

**½ cup fat-free milk**

**1 tablespoon orange juice**

**1 tablespoon canola oil**

**¼ teaspoon almond extract**

**2 cups fresh or frozen cranberries, chopped**

To make a Create-with-a-Mix exhibit, try eliminating the flour, baking powder and salt and replacing it with equal measures of Bisquick baking mix. Then you can add the rest of the ingredients as instructed in the recipe, and you would have created with a mix! Since there are several other ingredients that are listed in the original recipe, you could mark any two (2) of them as the “new” ingredients because they are not required to make the original Bisquick baking mix.

If you are not sure whether your recipe works for this project, please contact the Project Superintendent!