

# 11 Copycat Recipes for Baking Ingredients

RECIPE  LION



Recipes for Homemade Bisquick & More

**11 Copycat Recipes for Baking Ingredients: Recipes for Homemade Bisquick & More**

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Letter from the Editors

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Dear Cooking Enthusiast:

There are so many reasons to make your own baking ingredients rather than buying them at the store. First of all, making your own is almost always cheaper! Plus, if you don't have an ingredient for a recipe, you can save yourself a trip to the grocery store. These copycat recipes for baking ingredients are super simple and each use only a few ingredients that you probably already have in your pantry or refrigerator.

Have you ever been making a recipe and at the last minute realize you don't have vanilla extract, buttermilk or any other ingredient? With this collection of *11 Copycat Recipes for Baking Ingredients: Recipes for Homemade Bisquick & More*, we'll show you how to make your own ingredients when you're in a pinch! Plus, some of these recipes make great homemade gifts, and store well so you'll always have whatever you need.

Our recipe guide is the ultimate resource for homemade Bisquick and other dry mixes, pantry staple baking substitutions, and other copycat recipes for common ingredients. We're all about DIY recipes that save you time and money, and these are some of the best we've found. It's always nice to know exactly what you're eating.

For more quick and easy recipes, be sure to visit [RecipeLion.com](https://www.recipeLion.com). While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

*The Editors of RecipeLion*

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## Baking Substitutions for Pantry Staples

### Homemade Buttermilk Substitute

By: Jordan Sward, RecipeLion Original Recipe

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Next time you're making a recipe that calls for buttermilk, simply whip together this substitution. It takes just minutes to make and works in any recipe! I used it to make buttermilk pancakes and couldn't believe how good they tasted.

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#### ***Ingredients***

- 1 cup milk (I used 2%)
- 1 tablespoon lemon juice or white vinegar

#### ***Instructions***

1. Combine milk with lemon juice or vinegar and stir.
2. Let stand 5 - 10 minutes, the mixture will look curdled.
3. Use as much as your recipe calls for.

## Homemade Pie Crust

By: [Angie from God's Growing Garden](#)

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Once you make this homemade pie crust, you'll never go back to store bought dough again. Even if you're a beginner baker, this recipe is super simple. The crust will be nice and flaky – you'll be a master at making handmade pies in no time at all.

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### ***Ingredients***

- 1 1/3 cups flour
- 1/4 cup butter
- 1/4 cup lard
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 4 tablespoons cold water

### ***Instructions***

1. Stir the dry ingredients together in a large bowl. Cut the butter and lard into the dry ingredients until it is crumbly looking.
2. Add the vanilla and 3 tablespoons of water and mix together. Only add the 4th tablespoon of water if the dough still seems dry. Form the dough into a ball with your hands.
3. Dust the rolling surface with flour. Roll the dough is a little less than 1/4 inch thick. If you are using a rectangular pan, roll the dough into a rectangle. Roll into a circle if you are using a circular pan.

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4. Bake the pie crust for 8-10 minutes at 475 degrees F if you are using the crust to make a "baked pie crust." For other pies such as apple pie, pear pie or pumpkin pie you would fill the pie crust before baking.

## DIY French Vanilla Coffee Creamer

By: [Crystal from Mrs. Happy Homemaker](#)



If coffee is your best friend in the morning, you'll love this copycat recipe that adds great flavor and creaminess to your cup of Joe. The base of this recipe can be used to make a whole bunch of different flavors! Plus, this method is much less expensive than buying creamer from the store.

### **Ingredients**

- 14 ounces sweetened condensed milk
- 14 ounces milk (whole, lowfat, or skim)
- 2 teaspoons vanilla extract OR Vanilla Coffee Syrup for a stronger flavor
- 1 large mason jar, or other container of your choice

### **Instructions**

1. Pour all of the ingredients into your mason jar. Screw the lid on tightly, and shake vigorously for a few minutes until well combined.

Note: To make it creamier, substitute the milk for heavy cream



## Vanilla Extract

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If you always seem to be out of vanilla extract, try this easy homemade version! Although it takes some time to set up, this homemade vanilla extract is the perfect baking ingredient in any recipe. Or, pour it into pretty jars for a homemade gift.

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### ***Ingredients***

- 2 cups vodka
- 5 vanilla beans; cut into 1-inch pieces

### ***Instructions***

1. Combine vodka and vanilla beans in a jar with a tight-fitting lid. Cover the jar and let it stand 6 to 8 weeks. (The vodka mixture will turn amber colored after a day or two.)
2. After half the vanilla extract is used, add more vodka to cover the beans. The flavor in the beans is gone when the vodka no longer turns to a dark color.

## Copycat Recipes for Ingredients

### Homemade Lemon Curd

By: [Kitchen Nostalgia](#)

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Use this lemon curd to make pies, lemon bars and other delicious citrus treats. It only takes about 10 minutes to whip up a batch of this homemade lemon curd, and it will make whatever you're baking taste simply amazing! Plus, you can put it in the freezer for a few months and it won't freeze solid. Just take some out when you need it.

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#### **Ingredients**

- 2 lemons, juice and zest
- 7 tablespoons sugar
- 3.5 tablespoons butter
- 2 eggs, fresh

### ***Instructions***

1. In a small saucepan combine lemon juice, lemon zest and butter. Cook in a double boiler until butter is melted.
2. In a bowl, mix eggs with a fork until egg white and yolk are combined. Slowly pour in lemon and butter mixture, whisking constantly.
3. Return to saucepan and cook on moderate heat until mixture thickens, about 10 minutes (or less), stirring constantly. Do not allow to boil or eggs will curdle.
4. The curd is cooked when it reaches 170 degrees F. You can check that it is cooked when your finger leaves a clear path on the back of a spoon. The curd will continue to thicken as it cools. If in the end you have bits of cooked and curdled egg whites in your lemon curd, you can strain it through a colander.
5. Pour into sterilized jar. It will last about a week in the refrigerator and a few months in the freezer. It doesn't freeze solid, so you can spoon out when you need it.

## [Apple Pie Filling in a Jar](#)

By: [Tina from Mommy's Kitchen](#)

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This is another great gift idea, and a great way to fill your pantry with a homemade time-saver. This apple pie filling can be used to make pie, cobbler, dump cake, you name it! Make a big batch of this filling and store it in jars, then when you're ready to bake, most of the work is already done.

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### **Ingredients**

- 4 1/2 cups sugar
- 1 cup cornstarch
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 3 tablespoons lemon juice
- 10 cups of water
- 6 pounds of tart apples, washed, peeled and thinly sliced (combination of golden delicious and granny smith)

### **Instructions**

1. In a large pot, blend together sugar, cornstarch, cinnamon, nutmeg and salt. Stir in the 10 cups of water and lemon juice with a wire whisk. Cook and stir until bubbly and thick; remove from heat.

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2. While the filling is cooking, peel and slice the apples. Add apples to a solution of 3 tablespoons of lemon juice to 1 quart of water to avoid discoloration while you peel all the apples.
3. Drain the fruit well before packing in jars. Pack apples into clean, hot canning jars leaving an inch from the top of the jar.
4. Fill with the hot syrup, leaving 1/2 inch space from the top of the jar. Remove air bubbles by running a knife around the insides of each jar. Close the jars with sterile lids and rims.
5. Process in a boiling water bath for 20 -30 minutes Use a jar tongs to remove the jars from water Place the jars on a dish towel to dry and allow the jars to cool for several hours.
6. Check the seals to make certain the lids are sealed properly (the lids should be lowered in the middle and not move up or down).

### To Make Apple Pie:

1. Preheat oven to 400 degrees F.
2. Pour 1 quart jar of home canned apple pie filling into an unbaked 8-9 inch pastry shell and dot with butter.
3. Place top crust, trim and crimp the crust around the edges and then cut slits to vent the steam. Sprinkle with sugar and bake for about 30 minutes or until the filling is bubbling.

## Homemade Caramel Sauce

By: [Kitchen Nostalgia](#)



Caramel sauce basically makes everything taste better. This homemade recipe is perfect to top bread pudding, ice cream and other indulgent desserts. Plus, this one is super easy to make. Use it to add an extra element of yumminess to any recipe.

### ***Ingredients***

- 1 cup sugar
- 6 tablespoons butter
- ½ cup heavy whipping cream

### ***Instructions***

1. Heat sugar on moderately high heat in a heavy-bottomed 3-quart saucepan. Stir with a wooden spoon.
2. As soon as all of the sugar crystals have melted and the liquid sugar is dark amber in color, add the butter to the pan and whisk until the butter has melted.
3. Take the pan off the heat and slowly add the cream. Whisk until caramel sauce is smooth.

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4. Pour the sauce into a jar. Store in the refrigerator for up to 2 weeks. Warm before serving. Serve with bread pudding or ginger bread cake.

## No-Fail Homemade Whipped Cream

By: [Jasey from Jasey's Crazy Daisy](#)

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Homemade whipped cream is simply so much better than the store-bought kind. Plus, this recipe is so easy, you may never buy it from the store again. It's creamy, fluffy and sweet, just like how whipped cream should be. Use it to top cakes, pancakes, hot chocolate, or even fresh fruit!

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### ***Ingredients***

- 1 pint heavy whipping cream (2 cups)
- 2/3 cups sugar (granulated or powdered)
- 1-2 teaspoons vanilla, depending on your preference

### ***Instructions***

1. In a clean bowl, start beating whipped cream on medium high speed. Add sugar and vanilla. Continue beating until soft peaks form.



## Easy Baking Recipes for Dry Mixes

### DIY Brownie Mix

By: [Chrissy from Stick a Fork in it](#)



What a cute gift idea! Rather than buying a boxed brownie mix, keep this homemade version on hand for when that chocolate craving strikes. Or, divide it into mason jars for a delicious homemade gift anyone is sure to love.

#### **Ingredients**

- 1 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2/3 cup unsweetened cocoa powder
- 2 cups white sugar

#### *To Make the Brownies:*

- 1 cup melted butter
- 3 eggs
- 1 teaspoon vanilla

#### **Instructions**

*To make the brownie mix:*

1. Use a whisk to stir together the flour, baking powder, salt, cocoa powder and sugar. Store the mix in a quart-sized mason jar, or in a ziplock bag.

*To make the brownies:*

1. Preheat oven to 350 degrees F.
2. Combine the entire mix with the melted butter, eggs and vanilla. Stir until the ingredients are well incorporated, then pour into a greased 9×13 pan.
3. Spread the batter evenly, then bake for 22-25 minutes.

## Pumpkin Pie Spice

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Many recipes call for pumpkin pie spice, but buying a spice mix at the grocery store can be expensive! This homemade version uses spices you probably already have on your spice rack. Mix them together and store them for when you need to spice up a recipe.

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### ***Ingredients***

- 1/4 cup ground cinnamon
- 1/8 cup ground ginger
- 1 tablespoon nutmeg
- 1 tablespoon ground cloves

### ***Instructions:***

1. Mix all ingredients together. Use in any recipe.

## [Homemade Bisquick](#)

By: Jordan Sward, RecipeLion Original Recipe



Learning how to make a Bisquick substitute will help you more than you think. It can be used to make pancakes, biscuits, or any other recipe calling for baking mix. I used this Homemade Bisquick to make pancakes, and they were some of the best pancakes I've ever made. Store the mix in an air tight container for up to four months.

PLUS: [Here's a video tutorial of how I made it.](#)

### ***Ingredients***

- 3 cups flour
- 1 1/2 tablespoons baking powder
- 3/4 teaspoon salt
- 3 tablespoons shortening, oil, or melted butter

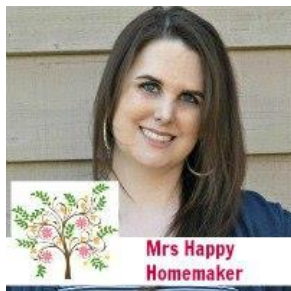
### ***Instructions:***

1. Mix dry ingredients together in a medium sized bowl.
2. Slowly add the shortening, oil, or butter into the dry mix; try to evenly disperse it. Mix well.
3. Store in an air tight container in a dry place for up to four months. Use as much as you would Bisquick.

## Special Thanks

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The Following Contributors Made this eCookbook Possible



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Free eBook from [RecipeLion](https://www.recipeLion.com)

**Included in this eBook**

- Homemade Buttermilk Substitute
  - Apple Pie Filling in a Jar
  - Homemade Lemon Curd
    - Vanilla Extract

and more!