

# Kitchen Wisdom – Tips, Tricks, and Time-Savers from a Seasoned Cook

*Because the best meals start with smart prep.*

## Baking Shortcuts

- **Keep Buttermilk Powder:** Use when recipes call for buttermilk—no fridge space needed.
- **DIY Self-Rising Flour:** Add 1½ tsp baking powder + ¼ tsp salt per cup of flour.
- **Pre-Mix Pancake or Biscuit Dry Mix:** Store in jars and label with wet ingredient instructions.

