

The Ultimate Base Recipe Roundup

The [Dry Breakfast Skillet Base](#) is designed to bring structure to whatever you've got sitting in your fridge—whether that's leftover sausage, diced potatoes, or a handful of veggies that need to be used up.

The [Dry Comfort Base](#) is what transforms simple ingredients into meals that feel like they came straight out of a church cookbook.

Gravy has a reputation for being tricky. Too thin. Too thick. Lumpy. Bland. But once you have a [Dry Gravy Master Base](#) in your pantry, it becomes second nature.

Potatoes are one of the most affordable ingredients you can keep on hand. But without a plan, they can get repetitive fast. That's where the [All-Purpose Potato Base](#) comes in.

The [Cream of Anything Soup Base](#) lets you create: cream of chicken, cream of mushroom, cream of celery, custom bases for casseroles and pot pies. And more.

With a [Base Cake Mix](#) on hand, you're always a few steps away from dessert.

A [Base Cookie Mix](#) lets you create multiple types of cookies without starting over each time.

A good dessert deserves a good finish. With a [Base Frosting](#), you can create: buttercream, chocolate frosting, and pipeable or spreadable textures.

A [Base Milkshake](#) lets you create endless variations from one simple starting point.

If you've never kept an [Ice Cream Base](#) ready, you're missing out. Because once you do, dessert becomes effortless.

This [Copycat Hamburger Helper Base Mix](#) gives you the same convenience, without the additives or mystery ingredients.

The [Copycat Tuna Helper Base Mix](#) turns simple pantry staples into: six flavors, quick skillet meals that are budget friendly.

The [Base Chowder Mix](#) creates a rich, creamy foundation you can build on with whatever you have. Use it for: corn chowder, potato chowder, clam or seafood chowder and more.