“JIFFY” mixes

Hospitality in a “JIFFY”

RECIPIES

Quality and Value Since 1930
Chelsea Milling Company is operated by a family who can trace their roots in the flour milling business back to 1802. We have been milling flour here in Chelsea for a little less than one hundred years.

The brand name "Jiffy" was introduced in 1930. "JIFFY" Baking Mix was our very first prepared mix to be sold in the retail market. Today, we have seventeen products which are distributed nationally and also in several foreign countries through our military services.

Chelsea Milling Company is a complete manufacturer. We store the wheat, mill that into flour, and use that flour exclusively for our own prepared mixes. Our mission is to provide the consumer with the best possible value. "JIFFY" Value is defined as the highest quality ingredients at the best price. We use only the highest quality ingredients for our mixes and formulate our products so that the consumer doesn't have to add additional ingredients to bake an excellent product.

Our dedication to the consumer in terms of quality and value is the driving force behind our commitment that a satisfied customer is our first concern.

CHELSEA MILLING COMPANY
We are delighted to present to you, with our compliments, Hospitality in a "JIFFY". The booklet contains many new recipes, as well as several favorites from previous printings. We feel sure you will want to share it with your friends.

Mabel White Holmes, mother of our President, Howard S. Holmes, developed and introduced to the homemaker the first prepared baking mix product—"JIFFY" Baking (Biscuit) Mix—in the spring of 1930. This product is prominent on the market today and enjoys success as a "helping hand" in America's kitchens as an all purpose baking mix.

Mrs. Holmes' development of "JIFFY" Baking (Biscuit) Mix was the stepping stone to future mixes and a generous saving of the time and effort a homemaker must expend to present a family with fine baked goods.

We are happy to take this opportunity to share with you one of Mrs. Holmes' original recipes—Corn(bread) Sticks, as outlined below. We hope you will enjoy the recipe and hospitality as you serve family and friends.

CORN (Bread) STICKS
(2 dozen)

2 cups "JIFFY" Baking Mix 1 stick (1/4 lb.) butter
1 small can (8-3/4 oz.) or margarine
cream style corn

1. Mix Baking Mix and cream style corn until well blended.
2. Roll onto floured board and cut into strips 3 to 3-1/2" wide.
3. Melt stick of butter or margarine on cookie sheet with sides.
4. Roll strips in butter on cookie sheet and bake at 350° until brown—15 to 20 minutes.
HELPFUL HINTS

1. Read carefully the instructions on the box. Check to be sure you have available what you will need.

2. Pay close attention to details in your instructions. Little things mean a lot. Make sure boiling water is boiling and cold water is cold.

3. Preheat your oven to the proper temperature.

4. Measure liquids at eye level. Use a glass measuring cup, setting on a level surface. Use a measuring cup with a flat edge for dry ingredients. Brown sugar is the only dry ingredient that you ever pack into the cup. Fill cup loosely with all other dry ingredients. Level top off with flat edge of spatula or knife.

5. Use the center of your oven for baking whenever possible. To bake a two layer cake, stagger pans near the center of oven, but do not let pans touch.

6. Time your mixing and baking. These steps make a big difference in the quality of the finished product. Bake the minimum time required in the instructions. Test and add more time when necessary.

7. When making frosting, be sure your frosting has a nice sheen, is easy to spread, and still holds its shape. Frosting dull and stiff will tear the cake because it is hard to spread. Frosting that is too runny will slide off the edges of the cake. Use an electric mixer to get a smooth fluffy frosting.

8. When making pie crust, ease the rolled pie crust into the curve of the pie pan. If you stretch the dough, it will shrink more when it bakes.

9. When frosting a layer cake, use just a small amount of frosting between layers. Excess frosting will tend to ooze out the sides. Use the remaining frosting generously on the top and sides of cake.

10. HIGH ALTITUDE BAKING
Cake Mixes: (above 3500 ft) Stir 1-1/2 Tbsp. flour into mix. Add 1-1/2 Tbsp. more water and mix as directed. Increase baking temperature to 375°. Biscuit Mix, Buttermilk Biscuit and Muffins: Stir 2 Tbsp. flour into mix. Add 2 Tbsp. more liquid and mix as directed. Baking temperature remains at 400°.
Recipes for "JIFFY" 40 oz. Baking (Biscuit) Mix and "JIFFY" Buttermilk Biscuit Mix are totally interchangeable.

LEMON BARS
(12 bars)

Crust:
1 cup "JIFFY" Baking Mix
1/2 cup soft butter
1/4 cup powdered sugar

Filling:
2 eggs, beaten
1 cup sugar
2 Tbsp. "JIFFY" Baking Mix
3 Tbsp. lemon juice
1/4 tsp. lemon rind
1 Tbsp. powdered sugar
to dust top

1. Preheat oven to 350°.
2. Mix together 1 cup Baking Mix, 1/4 cup powdered sugar and soft butter until crumbly. Press into bottom of 9"x9" pan. Bake for 20 minutes.
3. With electric mixer, beat eggs on high until foamy. Add sugar, 2 Tbsp. Baking Mix, lemon juice and rind. Beat 1 minute.
4. Remove baked crust from oven and pour lemon mixture over crust. Bake for about 25 minutes. Remove from oven, cool, dust with 1 Tbsp. powdered sugar and cut in bars.
CHEESE BISCUITS
(25 drop biscuits)
1-1/2 cup "JIFFY" Baking Mix 4 Tbsp. melted butter
2/3 cup milk 1 tsp. garlic powder or fresh garlic crushed
2/3 cup shredded cheddar cheese

1. Preheat oven to 450°.
3. Blend Baking Mix, cheese and milk together well.
4. Drop by rounded teaspoon onto ungreased cookie sheet.
5. Bake about 10 minutes or until lightly browned.

DONUT HOLES
(70)
4 cups "JIFFY" Baking Mix 1 tsp. vanilla
1/2 cup sugar 1 tsp. nutmeg
1 tsp. cinnamon cold water (about 1-1/3 cups)

1. Heat oil in deep fryer to 375-400°.
2. Mix all ingredients together, add enough cold water to make a stiff dough.
3. Roll out dough on floured surface into balls the size of walnuts.
4. Drop balls a few at a time in hot oil and fry until golden brown.
5. Drain on paper towels and roll in sugar and cinnamon or powdered sugar, if desired.

BREAKFAST COOKIES
(28 cookies)
2 cups "JIFFY" Baking Mix 2/3 cup milk
1 lb. turkey sausage 12 oz. shredded cheddar cheese

1. Preheat oven to 400°. Grease lightly a cookie sheet.
2. Mix all ingredients together.
3. Drop by heaping tablespoon onto cookie sheet.
4. Bake about 20 minutes. Remove from cookie sheet.
5. Place on paper towel. Refrigerate in covered container.
GERMAN CHOCOLATE SQUARES
(18 squares)

Chocolate Squares:
1/3 cup "JIFFY" Baking Mix  3 eggs, beaten
2 oz. German sweet chocolate 1 tsp. vanilla
1/4 cup butter or margarine pinch of salt
1 cup sugar 1 cup chopped pecans
Frosting:
1 pkg. "JIFFY" White Frosting Mix
1/4 tsp. maple flavoring
1/2 cup coconut
3/4 cup milk
1/4 cup chopped pecans
1/4 cup butter

1. Preheat oven to 350°. Grease and flour a 9" square cake pan.
3. To beaten eggs, add Baking Mix, sugar and salt and blend together. Fold in pecans, vanilla and chocolate mixture.

DROP DANISH
(12 Danish)

2 cups "JIFFY" Baking Mix  2/3 cup milk
1/4 cup butter  1/4 cup raspberry preserves
2 Tbsp. sugar
Glaze:
2/3 cup powdered sugar  1 Tbsp. water
1/4 tsp. vanilla
1. Preheat oven to 450°. Lightly grease cookie sheet.
3. Make a shallow well in the center of each with the back of spoon, fill with 1 tsp. of preserves.
HAM AND CHEESE TARTS
(22 tarts)

Crust:
2 cups "JIFFY" Baking Mix 2/3 cup milk

Filling:
2 pkgs. (3 oz.) cream cheese 1/2 cup sour cream softened paprika
1 Tbsp. milk 1 tsp. chives
1/4 tsp. orange peel 1 tsp. season salt
1/4 tsp. dry mustard 1/4 tsp. garlic salt
1 cup finely chopped ham

1. Preheat oven to 350°. Grease 22 muffin cups.
2. Mix Baking Mix and milk together into soft dough. Knead several times on floured surface and roll thin to make 22 biscuits.
3. Place each biscuit in muffin cup and mold to fit bottom and slightly up the sides. Set aside.
4. Blend cream cheese, milk, orange peel, mustard, chives, season salt and garlic salt. Fold in ham and sour cream.
5. Spoon 1/2 Tbsp. of filling into each cup. Sprinkle with paprika and bake for 20-25 minutes.

OLD FASHIONED CAKE
(one 8" layer cake)

1-1/2 cups "JIFFY" Baking Mix
3/4 cup sugar
2/3 cup milk
1 egg
2 Tbsp. soft shortening
1 tsp. vanilla

1. Preheat oven to 375°. Grease, flour and line pan with wax paper, cutting paper slightly smaller than pan.
2. Blend all ingredients in mixing bowl and beat for 2 minutes.
3. Pour batter into prepared pan and bake for 25-30 minutes.
4. Remove from oven, cool in pan for 10 minutes. Remove from pan and cool completely.
POPPY SEED MUFFINS
(12 muffins)

1-1/2 cups "JIFFY" Baking Mix
1/2 cup sugar
1 Tbsp. poppy seeds

3/4 cup "JIFFY" Baking Mix
1/2 cup sharp cheese softened
1/4 cup soft butter

1 egg, beaten
3/4 cup sour cream
1 tsp. vanilla

1/4 tsp. salt
1 cup cornflakes or other unsweetened flake cereal paprika

Preheat oven to 400°. Grease 12 muffin cups.
Combine Baking Mix, sugar and poppy seeds; make a well in the center of mixture. Add remaining ingredients, stirring just until moistened.
Spoon mixture into muffin cups, filling half full. Bake for about 20 minutes or until done.

CHEESE TEMPTERS
(2-1/2 to 3 dozen)

3/4 cup "JIFFY" Baking Mix
1/2 cup sharp cheese softened
1/4 cup soft butter

1/4 tsp. salt
1 cup cornflakes or other unsweetened flake cereal paprika

Preheat oven to 350°.
Combine cheese and butter. Add Baking Mix and salt. Blend thoroughly.
Bake 6-8 minutes. Remove from sheet and cool.

CHOCOLATE CHIP LARGE BATCH
(120 cookies)

4 cups "JIFFY" Baking Mix
1 pkg (12 oz.) chocolate chips
1-1/2 cups oatmeal
1 cup sugar

1 cup butter or margarine
2 eggs
1 cup brown sugar
2 tsp. vanilla

Preheat oven to 350°. Lightly grease cookie sheet.
Cream butter, sugars, eggs and vanilla well.
Blend in Baking Mix well. Add oatmeal until well blended.
Stir in chocolate chips. Drop by teaspoon onto cookie sheet. Bake about 10 minutes.
CREAM PUFFS
(10-12 puffs or 20-24 mini-puffs)

Puffs:
1 cup "JIFFY" Baking Mix  2 Tbsp. butter or margarine
1 cup boiling water       3 eggs

Filling:
1/2 cup sugar            3 beaten egg yolks
1/3 cup flour            2 Tbsp. butter or margarine
pinch salt               2 tsp. vanilla
2 cups scalded milk      1/2 pt. whipping cream

1. Preheat oven to 450°. Lightly grease cookie sheets.
2. Heat water and butter to a rolling boil.
3. Stir in Baking Mix and beat vigorously over low heat about 1 minute or until mixture forms a ball. Remove from heat.
4. Beat in eggs, one at a time, beating until smooth.
5. Drop dough by teaspoon onto greased cookie sheets, 3" apart. Bake 10 minutes. Reduce heat to 375° and bake 10 more minutes.
7. Combine sugar, flour, pinch of salt and gradually add scalded milk in the top of double boiler.
8. Cook over hot water until thickened; add beaten egg yolks and cook 10 minutes longer.
9. Add butter and vanilla and cover and chill. Fold in beaten whipped cream. Fill puffs and replace tops and frost with "JIFFY" Fudge Frosting if desired, or serve plain.

FRY BATTER
(1-1/4 cups batter)

1 cup "JIFFY" Baking Mix  1 egg
1/4 cup + 1 Tbsp. milk

1. Beat together all ingredients until smooth.
2. Preheat deep fat to 400°. Prepare vegetables and meats to be deep fried.
3. Dip vegetables and meat in batter, let excess drain. Drop carefully into hot fat and cook until golden brown. (Add milk, a little at a time to batter if it becomes too thick.)
WHOLEWHEAT SESAME BREAD  
(3 small loaves)

2 cups "JIFFY" Baking Mix  1-2/3 cup milk  
2 cups wholewheat flour  1 egg  
1 pkg. dry yeast  2 tsp. sesame seeds  
1/4 cup warm water

1. Preheat oven to 375°. Grease and flour three 7-1/2"x3-1/2"x2" pans.
2. Dissolve yeast in the warm water, let set for 5 minutes. Remove 2 Tbsp. milk from 1-2/3 cups and save for top of bread. Mix the Baking Mix, yeast, wholewheat flour, milk and egg. Blend together well.
3. Pour batter into prepared pans, cover and let rise until double in size (in a warm place about 45 minutes).
4. Brush with 2 Tbsp. reserved milk, sprinkle with sesame seeds and bake 30-35 minutes. Remove from oven and remove from pans immediately. Cool on rack and slice.

FRITTER BITS  
(2 dozen)

2 cups "JIFFY" Baking Mix  1/3 cup water  
1 cup cooked rice  1 egg, slightly beaten  
1/3 cup sugar  1 tsp. vanilla  
2 tsp. grated orange peel  In small bowl combine: 1/2 tsp. nutmeg 1 cup sugar  
1/8 tsp. cinnamon  4 tsp. grated orange peel  
vegetable oil for deep frying

1. Heat oil to 375° in deep fat fryer.
2. Mix Baking Mix, rice, 1/3 cup sugar, 2 tsp. orange peel, nutmeg and cinnamon together. Stir in water, egg and vanilla until all mix is moist—batter will be thick.
3. Drop batter by rounded teaspoon into hot oil. Fry fritters about 8 at a time (less if diameter of pan is less than 9-1/2") until golden brown (about 2 minutes on each side).
4. Remove from deep fryer, drain on paper towel. Roll fritters in mixture of 1 cup sugar and 4 tsp. orange peel. Serve warm.
SPOON BREAD CASSEROLE  
(10 servings)

1 pkg. "JIFFY" Corn Muffin Mix  
1/2 cup melted margarine  
1 cup sour cream  
1 can (8 oz.) cream style corn  
2 eggs  
1 can (8 oz.) whole kernel corn, drained

2. Pour margarine and corn into casserole. Blend in sour cream.  
3. Beat eggs and stir into casserole along with Corn Muffin Mix. Blend thoroughly.  
4. Bake about 35 minutes. Serve hot with butter.

SPINACH CASSEROLE  
(12 servings)

1 pkg. "JIFFY" Corn Muffin Mix  
1 Tbsp. butter  
2 beaten eggs  
1 cup sour cream  
Swiss cheese - optional  
1 pkg. frozen chopped spinach  
2 cups chopped onion

Cream sauce:  
1/4 cup butter  
1/4 cup flour  
3/4 cup milk

3. Cook and drain spinach. Set aside.  
5. Combine eggs, sour cream and Corn Muffin Mix. Blend well.  
6. Add spinach mixture and cream sauce. Pour into casserole and bake for 45 minutes.  
7. Sprinkle Swiss cheese on top. Return to oven until cheese is melted.
LEMON DROPS
(60 cookies)

1 pkg. "JIFFY" Corn Muffin Mix
1/2 cup sugar
1 - 1/2 cups flour
1/2 cup margarine
1/2 cup sour cream
1/4 cup milk
1 egg
2 tsp. lemon extract
2 tsp. lemon rind
3/4 cup chopped pecans

1. Preheat oven to 350°.
2. In mixing bowl, blend together muffin mix and flour.
3. With electric mixer, beat margarine for 30 seconds; add sugar, beat until fluffy. Add the egg, lemon extract and lemon peel. Beat well.
4. Mix together sour cream and milk. Add to egg mixture alternately with dry ingredients; beat until well blended. Stir in nuts.
5. Drop by rounded teaspoon onto ungreased cookie sheet. Bake 6 to 8 minutes. Don't overbake; cookies will not brown.

TUNA CORNBREAD PIZZA
(6-8 servings)

1 pkg. "JIFFY" Corn Muffin Mix
1 cup milk
1 egg
2 cans (6-1/2 oz.) chunk light tuna (drained)
1 cup spaghetti sauce
2 cups (8 oz.) shredded cheddar cheese
8 stuffed green olives, sliced

1. Preheat oven to 425°. Grease a baking sheet 13" x 10" x 1/2".
2. Combine muffin mix, milk and egg until mix is just moistened.
4. Bake 20 to 25 minutes until browned and bubbly.
WONDER BARS
(24 bars)

1 pkg. "JIFFY" Blueberry Muffin Mix
1 pkg. "JIFFY" Oatmeal Muffin Mix
5 Tbsp. butter, softened
2/3 cup strawberry jam

1. Preheat oven to 350°. Grease a 7"x11" pan.
2. Mix muffin mixes and soft butter together with a fork until crumbly.
3. Sprinkle half of crumb mixture (1-1/2 cup) in bottom of prepared pan. Press until firm.
4. Spread strawberry jam over crumb crust to cover.
5. Sprinkle remaining crumb mixture over jam, press gently and bake for 30-35 minutes, or until lightly brown.
6. Remove from oven, loosen sides with a knife. Cut into bars carefully while hot. Let cool in pan completely before removing from pan.

BLUEBERRY CHEESE CAKE
(8-10 servings)

1 pkg. "JIFFY" Blueberry Muffin Mix
1/4 cup soft butter
1 pkg. (8 oz.) cream cheese, softened
1/2 cup blueberry preserves
1 cup powdered sugar
2 Tbsp. lemon juice
1 envelope Dream Whip, mixed as package directs

2. Beat cream cheese, powdered sugar and lemon juice until smooth.
3. Beat Dream Whip as package directs and fold into cream cheese mixture.

10
BANANA NUT BREAD  
(7-1/2"x3-1/2" loaf)

1 pkg. "JIFFY" Banana Nut Muffin Mix  
1 Tbsp. oil  
2 Tbsp. milk  
1 egg

1. Heat oven to 350°. Grease 7-1/2"x3-1/2" loaf pan.  
2. Blend together all ingredients. 
3. Pour batter into prepared pan. 
4. Bake 30-35 minutes. Remove from pan and cool.

BANANA SURPRISE COOKIES  
(2 dozen cookies)

1 pkg. "JIFFY" Banana Nut Muffin Mix  
2 Tbsp. oil  
1 Tbsp. milk  
24 chocolate star candies  
24 walnut pieces

1. Preheat oven to 350°.  
2. Mix together muffin mix, oil and milk. Mixture will be crumbly.  
3. Press 1 rounded tsp. of muffin mixture around each candy.  
4. Place on ungreased cookie sheet and press one walnut piece on top of each cookie.  
5. Bake 8-10 minutes. Remove from sheet and cool.

BANANA-BERRY TARTS  
(18 tarts)

1 pkg. "JIFFY" Banana Nut Muffin Mix  
3 Tbsp. oil  
2 Tbsp. water  
1 can strawberry pie filling (21 oz.)  
whipped topping

1. Blend together well, muffin mix, oil and water.  
2. Roll on floured surface. Cut into 2-1/2" rounds.  
3. Press each round into greased muffin cup.  
5. Fill with strawberry pie filling, top with whipped topping.
OATMEAL RAISIN BREAD
(one 7-1/2"x3-1/2" loaf)

1 pkg. "JIFFY" Oatmeal Muffin Mix
2 eggs
3 Tbsp. milk
1 Tbsp. oil
1/2 cup raisins

1. Preheat oven to 350°. Grease 7-1/2"x3"x1/2" pan.
2. Blend all ingredients together.
3. Pour batter into prepared pan. Bake for 30-35 minutes.
4. Remove from oven. Let set about 1 minute. Remove from pan.

CHEESE CAKE
(10 servings)

Crust:
1 pkg. "JIFFY" Oatmeal Muffin Mix
1/4 cup butter softened

Filling:
1 pkg. (8 oz.) cream cheese softened
1 envelope Dream Whip (mixed to pkg. directions)
1 cup powdered sugar
2 Tbsp. lemon juice

1. Mix together muffin mix and butter until crumbly.
2. Press crumbs into a greased 9" pie pan. (Reserve 2 Tbsp. of crumb mixture to sprinkle on top of filling.)
3. Bake crust at 375° for 7-10 minutes. Cool.
4. Beat cream cheese, powdered sugar and lemon juice until well blended.

FRESH APPLE GLAZE COOKIES
(2 dozen cookies)

1 pkg. "JIFFY" Oatmeal Muffin Mix
1 Pkg. "JIFFY" White Frosting
2 Tbsp. brown sugar
1 Tbsp. milk

2 Tbsp. oil
1 (3/4 cup) apple, chopped
1/3 cup raisins
1/3 cup chopped walnuts
1 egg

1. Preheat oven to 370°.
2. Combine all ingredients except frosting, blend well.
3. Drop by rounded teaspoon on lightly greased cookie sheet.
4. Bake for 10 minutes.
5. Glaze while hot with "JIFFY" White Frosting Mix.
6. Remove from cookie sheet and cool.
Mincemeat Bread-in-the-Round
(3 small loaves)

1 pkg. "JIFFY" Honey Date Muffin Mix 1/4 cup milk 1/2 cup mincemeat
1 egg

1. Preheat oven to 350°. Grease 3 soup cans very well.
2. Mix muffin mix, egg and milk. Add mincemeat and stir until well blended.
3. Fill can slightly more than half full of batter.
4. Bake 30-35 minutes. Cool about 2 minutes and remove from can.

Honey Date Nut Bread
(one loaf)

1 pkg. "JIFFY" Honey Date Muffin Mix 1 egg 1/2 cup chopped nuts 1 Tbsp. soft butter 1/3 cup milk

1. Preheat oven to 350°. Grease loaf pan 7-1/2" x 3-1/2"
2. Stir together all ingredients until well mixed.
3. Pour batter into prepared pan.
4. Bake for 30-35 minutes. Remove from pan and place on rack to cool.

Honey Date Oatmeal Cookies
(2 dozen cookies)

1 pkg. "JIFFY" Honey Date Muffin Mix 1 egg 1/4 tsp. cinnamon 1/4 cup brown sugar 1/4 tsp. cloves 1/8 tsp. salt 2 Tbsp. softened butter or margarine 1 cup quick oatmeal 1/3 cup milk

1. Preheat oven to 375°.
2. In a large bowl blend all ingredients well.
3. Drop by teaspoon onto greased cookie sheet.
4. Bake 10-12 minutes or until slightly brown.
BEE HIVES
(8 to 10 muffins)

1 pkg. "JIFFY" Bran with Dates Muffin Mix
1 egg 1/2 cup milk
1/4 cup brown sugar 1/3 cup raisins
1/4 cup shortening
2 Tbsp. honey

1. Preheat oven to 400°.
2. Cream brown sugar, shortening and honey and coat muffin cups.
3. Blend remaining ingredients. Batter will be slightly lumpy.
4. Fill muffin cups 1/2 full.
5. Bake 15 to 17 minutes or until golden brown.
6. Remove immediately and invert onto serving plate.

BRAN MOLASSES COOKIES
(2 dozen cookies)

1 pkg. "JIFFY" Bran with Dates Muffin Mix
2 Tbsp. oil 2 Tbsp. milk
1 egg 1/3 cup raisins
2 Tbsp. molasses

3. Drop by teaspoon onto greased baking sheet.
4. Bake about 10 minutes.

FRUIT BRAN SQUARES
(10 servings)

1 pkg. "JIFFY" Bran with Dates Muffin Mix
1 egg 1 can (17 oz.) fruit cocktail, well drained
1/4 cup milk

1. Preheat oven to 400°. Grease 8"x8" pan.
2. Mix muffin mix, egg and milk well. Blend in fruit.
3. Pour into prepared pan and bake for about 25 minutes.
4. Serve. Top with whipped cream topping, if desired.
APRICOT SWIRL BREAD  
(one loaf)
1 pkg. "JIFFY" Apple-  
Cinnamon Muffin Mix  
1/4 cup milk  
1/2 tsp. cinnamon  
1/3 cup apricots, chopped  
1 egg  
1 Tbsp. brown sugar  
1. Preheat oven to 375°. Grease and flour a 7-1/2"x3-1/2"x2" loaf pan.  
2. Mix muffin mix, egg, milk and apricots until well blended.  
3. Pour into prepared pan. Sprinkle with cinnamon and brown sugar mixture. Swirl through batter with a fork.  
4. Bake about 25 minutes or until toothpick comes out clean. Remove from pan. Cool completely and slice.  

APPLE RAISIN MUFFINS  
(8 Muffins) 
1 pkg. "JIFFY" Apple-  
Cinnamon Muffin Mix  
1/2 cup raisins  
2 Tbsp. milk  
1 large apple, peeled and chopped (1 cup)  
1 egg white  
1. Preheat oven to 400°. Spray 8 muffin cups with all vegetable cooking spray.  
2. Mix together all ingredients until just blended.  
3. Pour batter evenly into prepared pan. Bake 20 minutes.  

STREUSEL MUFFIN TOPPING  
(Topping for 8 muffins) 
1/4 cup brown sugar  
1 Tbsp. butter  
1/4 cup chopped nuts  
1/2 tsp. cinnamon  
1. Preheat oven to 400°. Prepare muffin mix as package directs. Bake muffins about 10 minutes.  
2. Remove from oven, sprinkle with streusel topping and bake for 5 more minutes. Cool slightly in pan (about 3 minutes). Remove from pan.
CHOCOLATE CHIP COOKIES
(3 dozen)
1 pkg. "JIFFY" Yellow Cake Mix
1 pkg. (6 oz.) chocolate chips
1/3 cup butter
1 egg
1 tsp. vanilla
1/3 cup brown sugar
1/2 cup chopped nuts

1. Preheat oven to 350°.
2. Cream butter, egg, vanilla and sugar.
4. Drop by teaspoon onto ungreased cookie sheet.
5. Bake for 10-12 minutes.

For a real quickie, prepare the same recipe except spread dough in greased 9" square pan. Bake for 30 minutes. Cut into squares.

HAWAIIAN DESSERT
(24 pieces)
Preheat oven to 350°.
1 pkg. "JIFFY" Yellow Cake Mix
1 egg
1/2 cup water

Prepare Cake Mix as directed on package. Bake in greased 9"x13" pan for 20 minutes.
1 pkg. instant pudding mix
1 cup milk
4 oz. cream cheese
1 large can crushed pineapple
1 large container whipped topping

1. Mix pudding mix, milk and cream cheese together.
2. Spread over cooled cake.
3. Drain pineapple and spread over pudding mixture.
4. Spread whipped topping over pineapple.
5. Sprinkle with coconut, if desired. Chill and serve.

PEANUT BUTTER CAKE
(10 servings)
Prepare "JIFFY" Yellow Cake Mix as directed on package, except add 1/3 cup chunk-style peanut butter to mix along with egg and water. Bake as directed on package.
PINEAPPLE UPSIDE-DOWN CAKE
(9-10 Servings)

1 pkg. "JIFFY" Yellow Cake Mix
1/2 pkg. "JIFFY" White Frosting Mix
1/4 cup butter
1 egg
1 cup sliced or crushed pineapple. Drain and reserve juice.
1/4 tsp. maple flavoring
5 maraschino cherries (halved)

1. Preheat oven to 350°. Melt butter in 8"x8" square cake pan (or 9" round cake pan). Set aside.
2. Drain pineapple (reserve liquid for cake). Add enough water to juice to measure 1/2 cup.
3. Beat cake mix, egg, water, and juice together for 4 minutes on medium speed.
4. Mix White Frosting and maple flavoring together with a fork until evenly distributed.

(Fruit cocktail may be substituted for pineapple.)

"JIFFY" PUDDIN' CAKE
(8-10 Servings)

1 pkg. "JIFFY" Yellow Cake Mix
2 eggs
5 Tbsp. instant vanilla pudding mix (3.9 oz.)
1/4 cup soft butter or margarine (4 Tbsps.)
1/2 cup water

1. Preheat oven to 350°. Generously grease and dust with flour an 8"x8"x1" pan.
2. Beat above ingredients 3 minutes at medium speed. By hand, mix 300 strokes.
3. Bake 35-40 minutes or until toothpick inserted in center comes out clean. Cool 5-10 minutes and remove from pan. Cool completely.
4. Frost with "JIFFY" Frosting or serve with whipped cream.
PEACH KUTCHEN
(12 servings)

1 pkg. "JIFFY" White Cake Mix
1/4 cup flaked coconut, toasted
1/4 cup butter
1 can (17 oz.) peaches, drained

1 Tbsp. sugar
1/2 tsp. cinnamon
1/2 cup sour cream
1 egg, slightly beaten

1. Preheat oven to 350°. Grease one 8"x8" pan.
2. Combine Cake Mix and coconut. Cut in butter until mixture resembles crumbs. Press into bottom and sides (at least 1/2" up the side) of prepared pan. Bake for 10 minutes.

EASY ROLLS
(16 rolls)

1 pkg. "JIFFY" White Cake Mix
1 pkg. dry yeast

1-1/4 cups warm water
1/2 tsp. salt
2-1/2 to 3 cups flour

1. Preheat oven to 400°. Lightly grease baking sheet.
2. Mix Cake Mix and yeast. Add salt, then warm water. Gradually beat in flour. Cover and let right in a warm place for 1 hour.
3. Punch down dough and make into 18 dinner or clover leaf rolls. Place on baking sheet, brush with butter, cover and let rise 1 hour or until double in bulk.
4. Bake for 20 minutes or until lightly brown.

FRUIT MAGIC

Select your favorite pie filling and spread in 8"x8" pan. Combine one package "JIFFY" White Cake Mix and 1/2 cup nuts (if desired). Add 1/4 cup soft margarine and stir until mixture is crumbly. Sprinkle over top of pie filling. Bake 45-50 minutes at 350°.
**CHOCOLATE PUDDING CAKE**  
*(6 servings)*

1 pkg. "JIFFY" Devil's Food Cake Mix  
1 pkg. "JIFFY" Fudge Frosting Mix  
1 egg  
1-1/3 cup milk  
1/4 cup water  
1/4 cup margarine

1. Preheat oven to 350°. Grease 8"x8" pan.  
2. Blend cake mix, egg and water. Spread in pan.  
3. In saucepan, heat frosting mix, milk and margarine together. When hot, carefully pour mixture over batter in pan.  

**CONE-A-CAKE**  
*(14 cones)*

1 pkg. "JIFFY" Devil's Food Cake Mix  
1 egg  
1/2 cup cold water  
1 pkg. "JIFFY" White or Fudge Frosting Mix  
2 to 3 Tbsp. boiling water  
14 flat bottom ice cream cones

1. Preheat oven to 350°.  
2. Prepare cake mix as directed on package.  
3. Place cones into muffin pans. Divide batter evenly into 14 cones, just half full. Bake 15-20 minutes.  

**BOBBIE’S DOUBLE DIP CHOCOLATE CHIP COOKIES**  
*(6 dozen cookies)*

1 pkg. "JIFFY" Devil's Food Cake Mix  
2 tsp. vanilla  
2 eggs, beaten  
1 pkg. (12 oz.) semi-sweet chocolate morsels  
1 cup chopped walnuts  
1 stick soft butter or margarine

1. Preheat oven to 350°. Lightly grease baking sheet.  
2. Mix 1 package cake mix with butter, vanilla and eggs.  
3. Mix in 2nd package cake mix with chocolate pieces and nuts.  
4. Drop by teaspoon onto lightly greased baking sheet.  
5. Bake about 12 minutes.
CHOCO CHEWIES
(32 cookies)
1 pkg. "JIFFY" Fudge Frosting Mix 1 egg
1/4 cup flour 1/2 cup coconut
1/2 cup peanut butter 32 chocolate star candies

1. Preheat oven to 350°.
2. Mix Frosting Mix, flour, peanut butter and egg until well blended.
3. Add pecans and coconut. Mix well.
4. Shape rounded teaspoon of dough into balls (size of walnuts).
5. Place on greased cookie sheet. Press slightly to flatten. Place candies in center of each cookie.
6. Bake about 8–10 minutes.

KRISPY CANDY
(20 pieces)
1 pkg. "JIFFY" White Frosting Mix 1 cup rice krispy cereal
1 egg 1/2 cup marshmallows
1/3 cup crunchy peanut butter 1/2 cup chopped peanuts

1. Add egg and peanut butter to dry frosting mix and stir until creamy.
2. Stir in remaining ingredients and press mixture into buttered 8"x8" pan.
3. Chill in refrigerator about 2 hours. Cut into 1" pieces.

NOEL BUTTER MINTS
(4 dozen)
1 pkg. "JIFFY" White Frosting Mix 4 drops peppermint oil
2 Tbsp. soft butter 1 to 2 tsp. light cream

1. In a small bowl, blend butter with oil. Stir in frosting mix and cream (mixture will be stiff).
2. Shape 1/2 tsp. of mixture into tiny balls, place on wax paper. Press with tines of fork. Chill 4 hours.
OLD-FASHIONED APPLE DUMPLINGS
(6 servings)

1 pkg. "JIFFY" Pie Crust Mix
1 pkg. "JIFFY" White Frosting Mix
1/4 tsp. maple flavoring

1-1/2 cups hot water
6 baking apples, pared and cored
cinnamon

1. Preheat oven to 375°.
2. Prepare Pie Crust Mix as directed on package, except roll into rectangle 18"x12". Cut into six 6" squares.
3. Place apple in center of square. Sprinkle with cinnamon.
4. Moisten edges, fold in opposite corners to center and pinch together. Prick with fork.
5. Place dumplings in baking dish 13"x9". Blend Frosting Mix, flavoring and water together, carefully pour over dumplings. Bake 40 minutes or until apples are tender. Serve warm.

HONEY DATE PUDDING
(6 servings)

1 pkg. "JIFFY" Honey Date Muffin Mix
2 Tbsp. milk
1 egg
1-1/4 cups milk
1 pkg. "JIFFY" White Frosting Mix
1 tsp. vanilla
1/4 cup butter or margarine

1. Preheat oven to 325°.
2. Blend muffin mix, 2 Tbsp. milk, egg and vanilla. Spread in 8"x8" pan.
3. In saucepan, heat milk, butter and frosting mix. When butter melts, pour mixture over batter in pan.
4. Bake about 35-40 minutes. Serve warm or cold. Top with whipped cream or ice cream, if desired.
BREAKFAST PIZZA
(8–10 servings)

1 pkg. "JIFFY" Pizza Crust Mix
1 lb. bulk sausage
1 cup (4 oz.) shredded cheddar cheese
1 cup frozen hash brown potatoes, thawed

4 eggs
3 Tbsp. milk
1/2 tsp. salt
1/8 tsp. pepper
2 Tbsp. grated Parmesan cheese

1. Preheat oven to 375°.
3. Prepare crust as directed on the package.
4. Spoon cooled sausage over crust and sprinkle with potatoes and the cheddar cheese.
5. Beat eggs, milk, salt and pepper together. Pour over potatoes and cheese.

CRAZEE BREAD STICKS
(24 bread sticks)

3 pkgs. "JIFFY" Pizza Crust Mix
1–1/2 cups hot water

1/2 cup butter or margarine, melted
garlic salt, Parmesan cheese or taco flavoring

1. Preheat oven to 425°.
2. Mix Pizza Crust Mix and hot tap water and set aside to rest, about 5 minutes.
3. Knead on floured surface 4 or 5 times until dough becomes easy to handle and springy.
4. Divide dough into 24 balls and roll each ball into 4" oblong roll.
5. Twist each roll and place on cookie sheet that has been greased and sprinkled with cornmeal.
6. Cover and let rest for 1 hour. Bake 10–12 minutes. Drizzle with butter and sprinkle with garlic salt or other seasonings.
ENGLISH MUFFIN BREAD  
(one 3" x 7" loaf) 

1 pkg. "JIFFY" Pizza Crust Mix  
1/2 cup hot tap water

1. Preheat oven to 425°. Grease and flour one 3"x7" loaf pan.
2. Mix Pizza Crust as package directs. Let stand covered 5 minutes.
3. Knead about 15 times on floured surface and roll into a rectangle 8"x12". Roll up tightly (jelly roll style) and press into prepared pan. Let rise one hour in a warm place. Bake about 20 minutes.

PARTY CHEESE LOAF  
(one 8" x 4" loaf) 

1 pkg. "JIFFY" Pizza Crust Mix  
1 cup shredded cheddar cheese  
4 slices bacon (cooked crisp and crumbled)  
2 Tbsp. grated American cheese  
1/2 cup hot tap water  
1 Tbsp. melted butter  
paprika

1. Preheat oven to 425°. Grease and flour a 8"x4" loaf pan.
2. Mix Pizza Crust and American cheese together. Add hot water and mix well. Let rest in warm place, covered for 5 minutes. Knead 4-5 times on floured surface. Roll into a 12"x6" rectangle.
3. Brush dough with melted butter, sprinkle with shredded cheese and bacon. Roll up as for jelly roll, starting at short end. Press edges to seal. Place in prepared pan. Bake about 20 minutes.
LORRAINE QUICHE
(6-8 servings)

1 pkg. "JIFFY" Pie Crust Mix
6 strips bacon, cooked crisp and crumbled
1/2 cup grated Swiss cheese
2 cups half and half
4 beaten eggs
1-1/2 Tbsp. flour
1/4 tsp. salt
dash cayenne pepper (optional)

1. Preheat oven to 400°.
2. Cook bacon, drain and crumble.
3. Prepare Pie Crust Mix as package directs. Do not prick crust. Save half of crust for a second pie crust and freeze, if desired.
4. Sprinkle bacon and cheese on bottom of crust.
5. Mix together flour, salt and pepper.
6. Blend together eggs and half and half.
7. Gradually add egg and cream mixture to flour mixture until smooth.
8. Pour egg mixture over cheese and bacon in crust. Bake about 25-30 minutes or until knife inserted in center comes out clean. Serve warm or room temperature.

MINCE PIE BARS
(20 bars)

1 pkg. "JIFFY" Pie Crust Mix
3/4 cup brown sugar
1 egg
1-1/2 tsp. baking powder
1/2 cup chopped nuts
1-1/3 cup None Such Mincemeat (1/2 of 28 oz. jar)

1. Preheat oven to 350°. Grease a 9"x13" pan.
2. Combine Pie Crust Mix, sugar, baking powder, egg and nuts in a bowl. Mix until well blended.
3. Divide dough in half. Roll one half into a 13"x9" rectangle, place in prepared pan. (For easier handling, cut dough in quarters.)
4. Spread mincemeat over dough in pan and roll out remaining dough and cover the mincemeat with top crust. Bake for 25 minutes. Cut into bars while hot. Cool completely before removing from pan.
HOLIDAY SUGAR COOKIES
(2-3 dozen)
1 pkg. "JIFFY" Pie Crust Mix 1 egg
1/2 cup powdered sugar 1/2 tsp. vanilla
1 tsp. vanilla
1/2 tsp. almond extract
1. In a large bowl, blend all ingredients. Chill 1 hour.
2. Preheat oven to 350°.
3. On lightly floured surface, roll dough 1/8" thick.
4. Cut in desired shapes with cutters and place on ungreased baking sheet and bake 8 to 10 minutes or until golden brown. Cool and frost, if desired.

FUDGE SUNDAE PIE
(8 servings)

Peanut crust:
1 pkg. "JIFFY" Pie Crust Mix
1/4 cup chopped nuts (reserve 1 Tbsp. nuts for top)
1 Tbsp. peanut butter
3 Tbsp. cold water

Filling:
1 qt. ice cream
1/4 cup fudge topping
1/4 cup peanut butter
3 Tbsp. light corn syrup
whipped topping
1. Preheat oven to 450°.
2. Cut peanut butter into Pie Crust Mix, add peanuts and water. Stir until dough holds together.
3. Form a ball, cut in half. Roll one half to fit a 9" pie pan. Prick well with fork. Bake for 10 minutes. Cool. (Use remaining dough for another pie or tart shells.)
4. Mix together fudge topping, peanut butter and corn syrup until well blended. Spread half of fudge mixture on bottom of pie crust.
5. Spread softened ice cream on top of fudge mixture. Spread remaining fudge mixture on top. (Heat mixture for 15 seconds in microwave to make easier to spread.) Cover with whipped topping. Sprinkle with the reserved nuts. Freeze. Remove from freezer 30 minutes before serving for easier cutting.
BONANZA BROWNIE
(2 dozen)

1 pkg. "JIFFY" Fudge Brownie Mix
1 cup mini-marshmallows
1/2 cup chocolate chips
2 eggs
1 Tbsp. water
1/2 cup chopped walnuts

1. Preheat oven to 350°. Grease a 7-1/2"x11" pan.
2. Mix all ingredients together well.

DOUBLE BATCH: Use a 9"x13" pan. Bake 30 minutes.

PECAN TURTLE BROWNIES
(2 dozen)

2 pkgs. "JIFFY" Fudge Brownie Mix
1/2 pkg. "JIFFY" White Frosting Mix
1 Tbsp. melted butter or margarine
1/2 tsp. maple flavoring
1 Tbsp. light corn syrup
2 Tbsp. water
2 eggs
1/2 cup chopped pecans

1. Preheat oven to 350°. Grease one 7-1/2"x11" pan.
2. Mix all ingredients except pecans.
3. Spread batter in prepared pan and sprinkle with pecans.

BROWNIE TREATS
(12 brownies)

1 pkg. "JIFFY" Fudge Brownie Mix
1 egg
1 Tbsp. water
12 mini peanut butter cups

1. Preheat oven to 350°. Grease 5"x9" pan.
2. Mix together all ingredients except peanut butter cups.
3. Pour batter into prepared pan.
4. Place peanut butter cups evenly on the batter to have one in each of the 12 brownies when cut.
BROWNIE PEANUT BUTTER SWIRL
(24 servings)

Brownie:
3 pkgs. "JIFFY" Fudge Brownie Mix
3 eggs
3 Tbsp. water
3/4 cup chocolate chips

Filling:
1/3 cup sugar
1/3 cup margarine
3/4 cup peanut butter
2 Tbsp. flour
3/4 tsp. vanilla
2 eggs

1. Preheat oven to 350°. Grease a 9"x13" pan.
2. Mix together brownie mix, egg and water. Stir in chocolate chips. Pour half the batter into prepared pan.
4. Spread peanut butter mixture on top of brownie in the pan. Spread remaining brownie batter on top of peanut butter mixture.
5. Bake for 40-50 minutes. Remove from oven, cool and cut into squares.

FUDGE MINT BROWNIES
(60 pieces)

3 pkgs. "JIFFY" Fudge Brownie Mix
3 eggs
3 Tbsp. water
2 cups coarsely chopped nuts
2 pkgs. "JIFFY" White Frosting Mix
oil of peppermint
green food coloring
2 squares unsweetened chocolate
1/4 cup butter

1. Preheat oven to 350°. Grease a 9"x13" pan.
2. Mix together brownie mix, eggs and water.
4. Cool and cut into serving pieces 1-1/2"x1/2".
5. Combine frosting mix with 4 Tbsp. boiling water, a few drops of peppermint extract and a few drops of food coloring. Beat until creamy. Spread over brownies.
7. Cut through frosting to match squares of brownies.
8. Chill to set topping and serve.
FUDGE BROWNIE
BASIC MICROWAVE RECIPE
(12 pieces)

1 pkg. "JIFFY" Fudge Brownie Mix 1 egg
2 Tbsp. water

1. Grease a 9" round or square glass baking dish.
2. Mix together just until blended well, Fudge Brownie Mix, egg and water.
3. Bake in microwave on power level 7 (medium) for 5 minutes.
4. Cool in pan. Cut and serve or wrap tightly. Frost with "JIFFY" Fudge Frosting, if desired.

GERMAN CHOCOLATE CAKE
(2 layer cake)

Cake:
1 pkg. "JIFFY" Yellow Cake Mix
1 pkg. "JIFFY" Devil's Food Cake Mix
1 pkg. instant vanilla pudding mix (3.9 oz.)
4 eggs
2/3 cup oil
2 Tbsp. sour cream
1 cup water

Frosting:
1 pkg. "JIFFY" White Frosting Mix
1/2 cup chopped pecans
1/4 tsp. maple flavoring
1/2 cup coconut
3/4 cup milk
1/4 cup butter

1. Mix all cake ingredients together on medium speed of mixer for 2 minutes.
2. Divide batter evenly into two greased 9" microwave safe cake or casserole pans.
3. Bake one layer at a time, on power level 10 (high) for about 6-1/2 minutes or until done. Use a turn-table or turn pans 1/4 turn at 2 minute intervals during baking.
4. Remove cake layers from oven and invert onto serving plates and cool.
5. Mix together frosting mix, coconut and pecans. Add milk, flavoring, and blend well.
6. Add butter and microwave on power level 10 (high) for about 7 minutes or until thickened, stirring at 2 minute intervals. Cool slightly and spread on top of cakes.
As temperatures vary in microwave ovens, it may be necessary to increase or decrease suggested baking times a few seconds at a time to obtain the degree of moisture you prefer.

**GINGERBREAD**  
*(10 pieces)*

1-2/3 cups "JIFFY" Baking Mix  
1/2 cup light brown sugar  
1/2 tsp. cloves  
1 tsp. cinnamon  
1 tsp. ginger  
2 eggs, well beaten  
1/2 cup molasses  
1/4 cup melted shortening  
1/2 cup milk

1. Grease a microwave safe tube pan.  
3. Add molasses and melted shortening and beat thoroughly.  
4. Spread batter into prepared pan and bake on power level 10 (high) for 4 minutes and power level 7 (med) for 3 minutes.  
5. Cool in pan about 10 minutes, remove and glaze, if desired. Serve warm or cold with topping, if desired.

**DEVIL'S FOOD PUDDIN' CAKE**  
*(10 servings)*

1 pkg. "JIFFY" Devil's Food Cake Mix  
2 eggs  
5 Tbsp. (3.9 oz.) vanilla pudding mix (instant)  
1/2 cup water  
1/4 cup soft butter or margarine

1. Grease an 8" or 9" microwave cake pan.  
2. Mix together all ingredients on low speed of mixer.  
3. Pour into prepared pan.  
4. Bake on power level 10 (high) for about 6 minutes or until top of cake looks dry.  
5. Remove from oven and invert onto serving plate immediately. Cool and frost as desired.
CREAMY FUDGE BROWNIES
(12 pieces)

1 pkg. "JIFFY" Fudge Brownie Mix
1 egg
1 Tbsp. water

Topping:
1 pkg. (8 oz.) cream cheese
1/2 cup sugar
1 egg
dash salt
1 pkg. (6 oz.) chocolate chips

1. Grease a 9" round microwave pan.
2. Blend brownie ingredients thoroughly and spread in pan.
3. Bake on power level 10 (high) for about 4 minutes, turning at even intervals or use a turntable.
4. Beat cream cheese until light and fluffy.
6. Spread cream cheese mixture on top of brownies and bake another 5 minutes, turning occasionally.
7. Cool completely, slice and serve.

QUICK-AS-A-WINK CHERRY CAKE
(10 servings)

1 pkg. "JIFFY" Yellow Cake Mix
1/4 cup chopped pecans
1/2 can (16 oz.) cherry pie filling

5 Tbsp. instant vanilla pudding mix
1/4 cup soft margarine
2 eggs
1/2 cup water

1. Line 9" round microwave dish with wax paper.
2. Sprinkle nuts evenly over bottom. Spoon pie filling over nuts and set aside.
3. Combine cake mix, dry pudding mix, butter, eggs and water. Beat with electric mixer, at medium speed for 3 minutes.
4. Pour cake batter evenly over cherries in dish.
5. Microcooking on power level 10 (high) 12 minutes, making one-quarter turn every 3 minutes.
6. Invert on serving plate. Decorate top with coconut, if desired.
CHEWY BARS
(12-14 bars)

1 pkg. "JIFFY" Yellow Cake Mix
1/4 cup light brown sugar
1 Tbsp. butter
1 Tbsp. corn syrup
1 egg
1 Tbsp. water
1/4 cup chocolate chips
1/2 cup chopped walnuts

1. In small bowl, blend all ingredients well.
2. Spread batter in greased microwave safe tube pan.
3. Bake on power level 10 (high) for 4 minutes, turn at 2 minute intervals or use turntable. Bake for 1 more minute on power level 7 (medium).
4. Cool for about 10 minutes and invert pan onto serving dish. Sprinkle with powdered sugar and cut into bars.

MICROWAVE PIZZA CRUST
(12 pieces)

1. Prepare Pizza Crust as directed on package back panel.
2. Grease a 12" or 14" glass cake plate.
3. Grease fingers and press dough on bottom and up lip on sides of cake plate.
4. Brush edges of crust with 1 tsp. of Worcestershire Sauce, mixed with 1 Tbsp. water, for color, if desired.
5. Microwave on power level 10 (high) for 6 minutes. Sprinkle with Parmesan cheese and top with your favorite toppings. Microwave on power level 10 (high) for 6 more minutes. Let rest for 5 minutes before cutting.

FUDGE SAUCE
(one cup)

1 pkg. "JIFFY" Fudge Frosting Mix
1 Tbsp. light corn syrup
2 Tbsp. butter
1/4 cup milk

1. Mix all ingredients in glass bowl. Cook on power level 10 (high) for 1 minute.
2. Stir and repeat two times.
3. Remove from oven, cool slightly, serve warm over ice cream. Refrigerate in covered container.
OATMEAL SOUR CREAM BARS
(12 bars)

Crust:
1 pkg. "JIFFY" Oatmeal Muffin Mix
1/4 cup brown sugar
1/3 cup butter
3/4 cup chopped nuts

Filling:
1 egg
3/4 cup sour cream
1/2 cup sugar
2 Tbsp. cornstarch
1/2 tsp. cinnamon
1/2 cup raisins

1. Mix all crust ingredients until crumbly.
2. Press half of crumb mixture into bottom of 8"x8" glass pan. Microwave on power level 7 (med.) for 2-1/2 to 4 minutes.
4. Blend together filling dry ingredients and add to egg mixture. Stir in raisins.
5. Pour filling into crust and sprinkle with remaining crumbs.
6. Bake on power level 7 (medium) for 6-1/2 to 8 minutes or until firm.

OATMEAL DATE BARS
(12 date bars)

Crust:
1 pkg. "JIFFY" Oatmeal Muffin Mix
1/4 cup butter

Filling:
1 pkg. (8 oz.) chopped dates
1 Tbsp. lemon juice
1/2 cup water

1. Mix muffin mix and butter until crumbly.
2. Press half of crumb mixture (1 cup) into greased glass 8" or 9" square pan.
3. Microwave on power level 10 (high) for 3 minutes, rotate (or use turntable) at 45 second intervals.
4. In a 2 qt. glass bowl, microwave the dates, lemon juice and water for 3 minutes, until thickened.
5. Spread date mixture on baked crust and sprinkle with remaining crumbs.
6. Microwave on power level 10 (high) for 3 or 4 minutes. Cool slightly and cut in squares.

Cool and serve.
MICROWAVE CARAMEL CORN
(2 gallons)

1 pkg. "JIFFY" White Frosting Mix
1/2 cup margarine
1/4 cup light corn syrup
1/4 tsp. maple flavoring
1/2 tsp. salt
1/2 tsp. soda
2 gal. popped corn

1. Mix all ingredients except soda in a microwave safe bowl.
2. Microwave on power level 10 (high) for 2-1/2 minutes. Stir. Microwave for 2-1/2 minutes more and remove from oven. Stir in 1/2 tsp. soda. Stir well.
3. Pour over 2 gal. of popped corn in a large paper bag. Shake, shake, shake.
5. Pour into airtight container. Freeze 10 minutes to set.

REUBEN WEDGES
(8 servings)

1 pkg. "JIFFY" Pizza Crust Mix
1/2 lb. deli corned beef
2/3 cup sauerkraut, drained
3/4 lb. Swiss cheese, shredded
1/3 cup Thousand Island dressing
1 Tbsp. Worcestershire Sauce

1. Mix Pizza Crust according to package directions and let rest in warm place for 5 minutes covered.
2. Press dough with greased fingers onto greased 13" glass cake plate. Brush edges of crust with Worcestershire Sauce and microwave on power level 10 (high) for 6 minutes. Turn crust every 2 minutes or use a turntable.
3. Spread crust with Thousand Island dressing and sprinkle corned beef, sauerkraut and cheese on top. Microwave on power level 10 (high) for 4 minutes. Turn plate every 2 minutes while microwaving or use a turntable.
CHOCOLATE MALT CAKE
(one 9" Tube Cake)

1 pkg. "JIFFY" Yellow Cake Mix 1/2 cup water
3/4 cup chocolate malt mix 1/2 stick oleo (1/4 cup)
1 Tbsp. cocoa

Frosting:
1 container (8 oz.) frozen whipped topping 1/2 cup malted milk powder
1 tsp. cocoa

1. Grease a 9" microwave tube pan (2 qt.).
2. Place all ingredients in medium bowl and beat on low speed of electric mixer until well blended, about 2 minutes.
3. Pour batter into greased pan and microwave for about 6 minutes on power level 10 (high) or until cake is done.
4. Remove from oven and invert onto serving plate. Cool and frost with the whipped topping and malt and cocoa that have been blended together. Top with chocolate curls or grated chocolate, if desired.

APPLE WALNUT COFFEE CAKE
(10 pieces)

2 cups "JIFFY" Baking Mix 1 cup chunky applesauce
1/3 cup packed brown sugar 1/3 cup milk
1/2 cup chopped walnuts 1/2 tsp. ground cinnamon

1. Mix brown sugar and 1/4 cup walnuts; set aside.
2. Mix remaining ingredients, beat 30 seconds. Spread in round microwave 8"x2" dish, greased. Sprinkle with brown sugar mixture.
3. Microwave on power level 10 (high) rotating dish every 3 minutes until top springs back when touched lightly and cake begins to pull away from side of dish—about 6 - 9 minutes.
4. Cool 10 minutes on heatproof surface (not wire rack).
5. Drizzle with glaze made by mixing 1/2 cup confectioner's sugar, 2 tsp. milk or water and 1/2 tsp. vanilla, stirring until smooth.
SUGGESTED BAKING TIME

"JIFFY"

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<th>2 muffins</th>
<th>4 muffins</th>
<th>6 muffins</th>
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<tr>
<td>Corn Muffins</td>
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<td>2-1/2 min.</td>
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<td>Apple-Cinnamon,</td>
<td>2 min.</td>
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<td>2-1/2 min.</td>
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<td>Blueberry, Honey</td>
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<td>Date, Banana Nut,</td>
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<td>Oatmeal Muffin</td>
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<td>Bran Muffin</td>
<td>2 min.</td>
<td>2-1/2 min.</td>
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Grease microwave custard cups (6) or use paper liners in a microwave muffin pan.

Combine mix, egg and milk and mix just until well blended. Fill muffin cups 1/3 full. Microcook on power level 10 (high) for 2 minutes. (If using a microwave under 600 watts, increase cooking time a few seconds at a time as needed.) Remove muffins to rack and repeat with remaining batter. Yield: Corn, Bran w/Dates or Honey Date 10-12 muffins. Apple-Cinnamon, Blueberry, Banana Nut or Oatmeal Muffins 8-10 muffins.

"JIFFY"

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<th>2 - 4 biscuits</th>
<th>5 - 6 biscuits</th>
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<td>40 oz. Baking Mix</td>
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<tr>
<td>Buttermilk Biscuit Mix</td>
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Prepare biscuits according to package directions. Spoon batter into paper baking cups, drinking cups or individual pyrex custard cups to only 1/2" depth rather than the usual 2/3" and rotate during cooking.

Cool on rack. (Batter will be slightly sticky.) Moisture will disappear in about a minute as they continue to cook. Serve warm.

To add color, top with crushed french fried onions; sauteed green pepper; onion and paprika; or taco seasoning mix, parsley flakes; crisp cooked bacon or cheese.
DID YOU KNOW?

- Over one-half million pounds of soft wheat are milled each day to produce the flour which goes into "JIFFY" Mixes?

- The present flour mill is one of the most modern in the world? All products are handled by air in a unique windowless building, five stories in height. The process requires 90,000 cubic feet of air per minute and is entirely automatic. The products are untouched by human hands.

- As flour is required by the Mixing Department, where the mixes are created, it is carried by air to the mixing and packaging plant? The preparation of the mixes and the packaging thereof is a continuous process and has been developed to a very high level of efficiency.

- We test bake products in production, twenty-four hours a day?

- Our Corporate Headquarters and our entire operation are located in Chelsea, Michigan?

- "JIFFY" Mixes have been on the market for households since 1930 and have been available nationally for over 40 years? "JIFFY" was a very early, and quite possibly the very earliest, prepared mix manufacturer?

- "JIFFY" Mixes are shipped to our neighboring states in our fleet of "JIFFY" trucks?

- Visitors are most welcome at Chelsea Milling and a trip through the plant is generally regarded as interesting and instructive?

- It is preferable to call ahead to make an appointment, although occasionally "drop-in" visitors can be accommodated? The tours are free of charge.

CHELSEA MILLING COMPANY
CHELSEA, MICHIGAN 48118