CLOVERLEAF ROLLS  
(12 to 14 medium size rolls) 
1 pkg. active dry yeast 
23 cup warm water 
3 cups JIFFY Baking Mix 
1 egg 

Dissolve yeast in water. Add remaining ingredients, stir until blended. Turn onto surface dusted with Baking Mix and knead about 30 times or until dough is light and springy. Shape rolls by cutting off small pieces of dough and roll into balls the size of a walnut. Dip in melted shortening and place 3 balls in each section of greased muffin tin. Cover with cloth and let rise in warm place (85°) until double, about 1 hour. **Heat oven to 400°. Bake 15 minutes.** While hot, brush with butter.

CINNAMON ROLLS
(15 rolls) 
Heat oven to 425°. 
Grease 13" x 9" pan or muffin pans. 
2 cups JIFFY Baking Mix 
23 cup milk 
1/4 cup soft margarine or butter 
3 tbsp. sugar 
2 tsp. cinnamon 

Blend Baking Mix and milk. Turn onto surface dusted with Baking Mix and knead about 20 times. Pat or roll 1/4" thick rectangle 8" x 14". Spread with soft margarine and sprinkle with sugar and cinnamon mixture. Roll as for jelly roll. Cut into 1" pieces. Place in prepared pan. **Bake 15 minutes.** Serve warm. If desired, while warm, dip rolls in syrup and roll in chopped pecans. **Bake 5 minutes.** Serve warm.

SUGAR COOKIES
(3 dozen) 
Heat oven to 350°. 
Grease baking sheet. 
2 cups JIFFY Baking Mix 
2/3 cup sugar 
1/3 cup milk 
5 level tablespoons soft shortening or oil 
1 egg 
1 tsp. vanilla 

Combine all ingredients. Beat vigorously until well blended. Drop by tablespoonful onto prepared baking sheet. Bake **8 to 10 minutes.** Remove cookies and sprinkle lightly with sugar.

FOR BEST RESULTS WHEN USING JIFFY BAKING MIX
We do not recommend it for best results but, if you wish, water may be used in place of milk. Biscuits should be baked within 15 minutes after mixing and cutting. If allowed to stand before baking, set in refrigerator.

MEAT ROLL
(6 servings) 
Heat oven to 400°. 
Grease baking sheet. 
1 1/2 lbs. hamburger 
1 medium onion, thinly sliced 
1 tsp. salt 
1 1/4 tsp. pepper 
2 cups JIFFY Baking Mix 
1/2 cup milk 

In large skillet brown hamburger. Add onion, salt and pepper. Cook until onion is tender; drain any excess fat. Blend Baking Mix and milk to soft dough. Turn onto lightly floured surface and roll into rectangle 9" x 12". Cover with meat mixture. Roll as for jelly roll. Place on prepared baking sheet, seam side down. Slash top several times. **Bake 20 to 25 minutes.** Serve with gravy, tomato or mushroom sauce. 

Note: Left-over chicken, turkey or other meats may be substituted.

SHORTCAKES 
(6 shortcakes) 
Heat oven to 450°. 
2 cups JIFFY Baking Mix 
2 tbsp. sugar 
3 tbsp. melted shortening 
1/2 cup milk 

Combine ingredients to a soft dough. Turn onto surface dusted with Baking Mix and knead quickly 20 times. Pat or roll dough 1/2" thick. Cut with 3" floured cutter. Bake on ungreased baking sheet **8 to 10 minutes.** Split warm shortcakes and spoon sweetened fruit between and on top. Serve with whipped cream.

Meat shortcake may be made by eliminating sugar from above recipe and placing creamed turkey, chicken, or tuna fish between layers and over top.

PANCAKES
(15 pancakes) 
Heat pancake griddle (griddle is hot when a few drops of water dance on surface). 
2 cups JIFFY Baking Mix 
11/4 cups milk 

Beat ingredients until blended. Bake on hot greased griddle. For richer pancakes, add 1 or 2 eggs and 2 tablespoons melted shortening or oil.

WAFFLES
(Seven 7” round waffles) 
Heat waffle iron (waffle iron is hot when a few drops of water dance on surface). 
2 cups JIFFY Baking Mix 
1 tbsp. soft butter or margarine 
2 tsp. cinnamon 

Combine ingredients. Stir well. Batter will be slightly lumpy. Fill prepared muffin cups 2/3 full. Bake **15 to 20 minutes.** If desired, add 1/2 cup blueberries, raspberries, raisins, chopped dates or dried apricots to above batter.

COFFEE CAKE
(1 coffee cake) 
Heat oven to 350°. 
Grease 8” pan. 
Prepare muffin recipe as directed above and spread into prepared pan. Cover with the following topping:

1/4 cup sugar 
1 tbsp. JIFFY Baking Mix 
2 tsp. cinnamon 
2 tbsp. soft butter or margarine 
1/2 cup chopped nuts 

Blend above ingredients and sprinkle over batter. Bake **25 to 30 minutes.** Serve warm.

FRUIT COBBLER 
(6 servings) 
Heat oven to 400°. 
1 quart baking dish, well greased. 
4 cups sliced apples (about 4 medium) 
3/4 cup sugar 
1 tsp. cinnamon or nutmeg 
11/2 cups JIFFY Baking Mix 
1/2 cup milk 
1 egg 
3 tbsp. melted shortening 

Combine apples, sugar and cinnamon. Pour into dish. Mix remaining ingredients until blended and drop by spoonfuls onto fruit. Bake **15 minutes;** reduce heat to 350° and bake **10 minutes longer** or until fruit is tender.

Serve warm with cream or brown sugar sauce. Peaches, cherries, or your favorite fruit may be substituted for apples.

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