"JIFFY" PINEAPPLE UPSIDE DOWN CAKE - MICROWAVE

1. Pkg. "JIFFY" Yellow Cake Mix
2. 1/2 Cup butter
3. 1 Egg
4. 1 Cup sliced or crushed pineapple
5. 1/3 Cup water

Melt butter in round microwave safe casserole. Sprinkle caramel frosting on top. Place pineapple rings and marachino cherry halves on top of frosting. Mix cake mix, 1/3 cup oil, pineapple juice and enough water to measure 1/2 cup and add egg. Blend on lowest speed for one minute. Pour batter over pineapple mixture and microwave on power level 10 (high) for 7 minutes. Let rest 10 minutes. Invert on serving plate and cool. If oven does not have a turntable, rotate 1/4 turn every 1-1/2 minutes or so.

Yield: 10 servings.

"JIFFY" CRAZEE BREAD STICKS

3. 3 Pkgs. "JIFFY" Pizza Crust Mix
1. 1-1/2 Cup water
2. 1/2 Cup butter or margarine, melted
3. 1/3 Cup packed brown sugar
4. 1/2 Tsp. ground cinnamon
5. 1/3 Cup chopped walnuts

Preheat oven 425°. Mix pizza mix and hot tap water and set in warm place to rest for 5 minutes. Knead 2 or 3 times and divide dough into 24 balls. Roll each ball into oblong roll. Twist each roll and place on cookie sheet that has been greased and sprinkled with cornmeal.

Cover and let rest for 1 hour. Bake 10 - 12 minutes. Drizzle butter over bread, sprinkle with garlic salt and/or parmesan cheese.

Yield: 24 bread sticks.

"JIFFY" FUDGE CAKE PUDDING - MICROWAVE

1. Pkg. "JIFFY" Fudge Frosting Mix
2. 1 Cup "JIFFY" Baking Mix
3. 1 Tsp. vanilla
4. 1/2 Cup milk
5. 1 Cup water

Mix half the frosting mix (3/4 cup) and the Baking Mix. Add milk and vanilla and blend well. Spread in microwave-safe greased, 2 qt. casserole. Sprinkle remaining frosting mix on batter. Heat in microwave for one (1) minute. Pour over mixture and microwave on power level 10 (high) for 8 minutes. Turn dish during baking. Remove from microwave. Sprinkle powdered sugar on top. Let rest 5 minutes. Cut and place on serving dishes. Spoon pudding on top. Top with whipped topping, if desired.

Yield: 8 servings.

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"JIFFY" MICROWAVE CORNBREAD

Prepare as package directions on "JIFFY" Corn Muffin Mix back panel, using an ADDITIONAL two tablespoons of milk. Use a round 8" or 9" microwave dish, greased. Microwave for 8 minutes on Power Level 7 (Med.). Rotate 1/4 turn every two minutes if microwave does not have a turntable.

As variations occur in microwave units, we suggest increasing or decreasing microcooking time at 15 second intervals to obtain the texture you prefer.

"JIFFY" MICROWAVE FUDGE BROWNIE

Use 8" square microwave dish, greased.

1 Pkg. "JIFFY" Fudge Brownie Mix
1 Egg
2 Tbsp. BOILING water

Blend ingredients thoroughly. Spread batter into prepared pan. Bake 5 minutes on Power Level 7 (Med.), rotating dish at 1½ minute intervals if microwave does not have a turntable.

Invert on plate and cool. Frost if desired.

"JIFFY" FRUIT MUFFINS (MICROWAVE)

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 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.

A variety of toppings may be used to add color. Yield: Corn, Bran or Honey Date 10 - 12. Apple-Cinnamon, Blueberry, Banana Nut or Oatmeal 8 - 10

"JIFFY" PIE CRUST MIX

MICROWAVE BASIC DIRECTIONS

Makes 2 Crusts

1  "JIFFY" Pie Crust Mix
1 Rounded Tablespoon Shortening
3 Tablespoons water to which is added
3 drops yellow, 3 drops red and 2 drops green food color.

Cut shortening into pie crust mix with fork until crumbly. Spoon water into crumb mixture and blend well. On floured surface, roll dough into ball - cut in half. Use half for one 9" crust. Save other half (wrap and freeze if desired). Roll half the dough to fit a 9" glass pie pan. Prick with fork and bake 5 minutes on Power Level 10 (High). Cool and fill with favorite filling.

"JIFFY" MICROWAVE PUMPKIN PIE

Single Crust

Make and microwave a single pie crust from "JIFFY" Microwave Basic Directions, above. Set aside.

1 16 oz. can pumpkin
3/4 Cup light brown sugar
2 Teaspoons pumpkin pie spice
1 Cup evaporated milk
3 Eggs

Mix together pumpkin, sugar and spice in a large microwave safe bowl. Beat eggs and milk together and stir into pumpkin mixture. Microwave on Power Level 4 (Low) for 12 minutes. Stir. Microwave on Power Level 10 (High) for 4 minutes. Stir. Pour into baked pie shell and microwave on Power Level 10 (High) for 4 minutes. Pie is done when knife inserted in the center comes out clean. Cool and serve with whipped topping if desired.

"JIFFY" MICROWAVE APPLE PIE

(Double Crust)

Make single crust from "JIFFY" Microwave Basic Directions, above. Microwave 4 minutes on Power Level 10 (High). Set aside. Save other half of dough for top crust.

In large microwave safe bowl, mix the following ingredients:
3/4 Cup sugar
1/4 Cup flour
Dash of salt
2 Tsp. pumpkin pie spice
6 Cups thinly sliced apples
2 Tbsp. butter or margarine

Cover with paper towel and microwave on Power Level 10 for 10 minutes. Stir one time. Pour filling into baked crust. Dot with butter. Cover with top crust, slit top crust for steam to escape. Microwave on Power Level 10 (High) for 8 minutes. Serve warm or cold.

"JIFFY" mixes

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