Hospitality in a "Jiffy"
We do hope you will enjoy some of our treasured recipes which we would like to share with you. There are some good basic ones made easier through the use of "JIFFY" Mixes as well as company specials and "quickie" recipes.

We are delighted to present this to you, with our compliments, and feel sure you will want to share it with your friends. Happy Baking!

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DELUXE PIZZA
1 pkg. "JIFFY" Pizza Crust Mix
1 cup chopped onions
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
1/2 teaspoon oregano
1/2 teaspoon garlic salt
dash or two hot sauce (if desired)
1/2 pound ground beef or sausage
2 oz. pepperoni
1/2 cup mushrooms, sliced
1/2 cup chopped peppers
1 cup black olives, sliced
2 cups mozzarella cheese.

1. Prepare sauce and toppings before making crust.
2. Pan fry onions in cooking oil.
3. Add tomato sauce, paste, and seasonings.
4. Simmer.
5. Brown meat in oil.
6. Drain well and cool.
7. Prepare crust.
8. Top crust with tomato mixture and meat.
9. Add toppings.
10. Bake 425° 18 to 20 minutes.

TUNA CORNBREAD PIZZA
(6 to 8 servings)
1 pkg. "JIFFY" Corn Muffin Mix
1 cup milk
1 egg
2 cans (6½ oz.) chunk light tuna
1 cup spaghetti sauce
2 cups (8 oz.) shredded cheddar cheese
8 stuffed green olives, sliced

1. Heat oven to 425°. Grease a baking sheet 13x10x½ inch.
2. Combine muffin mix, milk, and egg until mix is just moistened.
4. Bake 20 to 25 minutes until browned and bubbly.
BISCUIT CAPPED TUNA
(6 servings)

1/2 cup margarine or butter
1/2 cup chopped celery
1 cup shredded American cheese (about 8 oz.)
1 can (6-1/2 oz.) Tuna
1 tablespoon Worcestershire sauce
1-1/2 cups “JIFFY” Baking Mix
1/2 cup milk
1 tablespoon instant onions

Heat oven to 425°.

1. Melt margarine in sauce pan, add celery and cook until tender. Add cheese and stir until melted, stir in tuna, breaking up large pieces. Add Worcestershire sauce and stir until blended.
2. Pour tuna mixture into 2 quart casserole, set aside.
3. Stir Baking Mix, milk and onions with fork to a soft dough. Drop by spoonfuls onto tuna mixture.

TEXAS PIE WITH CORN DUMPLINGS
(6 servings)

1-1/2 lbs. ground beef
1 medium onion, chopped
1/2 cup chopped green pepper
1 can (1 lb.) tomatoes
1 can (6 oz.) tomato paste
1 can (12 oz.) whole kernel corn, drained
1 teaspoon salt
2 teaspoons chili powder
1 pkg. “JIFFY” Corn Muffin Mix
1 tablespoon instant onions
1 egg
2 tablespoons milk

1. In large skillet brown ground beef and onion, drain.
2. Stir in green pepper, tomatoes, tomato paste, corn, salt and chili powder. Simmer.
3. In small bowl blend Corn Muffin Mix and instant onions. Stir in egg and milk.
4. Drop spoonfuls of dough onto bubbling meat mixture. Cover and simmer 15 to 20 minutes.
BOBBIE’S DOUBLE DIP CHOCOLATE CHIP COOKIES
(Yield about 6 dozen cookies)

1 pkg. “JIFFY” Devils Food or Dark Fudge Cake Mix
1 pkg. “JIFFY” Yellow Cake Mix
1 stick soft butter or oleo
2 teaspoons vanilla
2 eggs (beaten)
1 pkg. (12 oz.) semi-sweet chocolate morsels
1 cup chopped walnuts

1. Heat oven to 350°.
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 dough by teaspoon onto lightly greased baking sheet.
5. Bake about 12 minutes.

HASTY COOKIES
(Yield about 24 cookies)

1 cup “JIFFY” Baking Mix
1 pkg. instant pudding mix
4 tablespoons oil
1 egg

1. Heat oven to 350°.
2. Combine ingredients and mix until dough forms a ball.
3. Shape into small balls using 1 teaspoon for each.
4. Place on ungreased baking sheet and flatten with hand to about 2 inches.
5. Bake about 8 minutes.

CHOCO CHEWIES
(Yield about 32 cookies)

1 pkg. “JIFFY” Fudge Frosting Mix
1/4 cup flour
1/2 cup peanut butter
1 egg
1/2 cup pecans (chopped)
1/2 cup coconut
about 32 chocolate star candies (if desired)

1. Heat 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 in ball (size of walnut).
5. Place on ungreased cookie sheet. Press slightly flat with palm of hand.
   Place candies in center of each cookie.
6. Bake about 8 to 10 minutes.
SUGAR COOKIES
(about 2 dozen)

1 package "JIFFY" Pie Crust Mix
1/2 Cup confectioners’ sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon almond extract

1. In large bowl blend all ingredients well; chill 1 hour.
2. Heat oven to 350°.
3. On lightly floured surface roll dough 1/8 inch thick.
   Cut in desired shapes with cutters, place on ungreased baking sheet.
4. Bake 8 to 10 minutes or until golden brown. Cool, frost with “JIFFY” White Frosting Mix and decorate.

COCONUT CHERRY COOKIES
(2 to 2 1/2 dozen)

1 package “JIFFY” White Cake Mix
1 egg
2 tablespoons margarine or butter
2 tablespoons maraschino cherry juice
3/4 cup flaked coconut
1/2 cup chopped nuts
1/4 cup chopped maraschino cherries

1. Heat oven to 350°.
2. In large bowl blend cake mix, egg, margarine, and cherry juice; stir in coconut, nuts and cherries.
3. Drop dough by teaspoon onto ungreased baking sheet.
4. Bake 10 to 12 minutes.

HONEY DATE OATMEAL COOKIES
(2 dozen cookies)

1 pkg. “JIFFY” Honey Date Muffin Mix
2 tablespoons softened oleo or butter
1 cup quick Quaker Oats
1/3 cup milk
1 egg
1/4 teaspoon cinnamon
1/4 cup brown sugar
1/4 teaspoon cloves
1/8 teaspoon salt

1. Heat oven to 375°.
2. In large bowl blend all ingredients well.
3. Drop by teaspoonfuls on greased baking sheet.
4. Bake 10 or 12 minutes (until slightly brown).
FUDGE CREAM BARS
(Yield about 16 two inch squares)

1 cup "JIFFY" Baking Mix
1-1/4 cup "JIFFY" Fudge Frosting Mix
1/3 cup butter
1/2 cup nuts

Filling:
1 pkg. (8 oz.) cream cheese
1 teaspoon vanilla
1 egg
2/3 cup Fudge Frosting Mix

1. Heat oven to 350°.
2. In large bowl combine Baking Mix, 1-1/4 cup Fudge Frosting Mix and butter. Blend at low speed until well mixed and crumbly. Stir in nuts.
3. In small bowl beat cream cheese until smooth. Add remaining Fudge Frosting Mix (about 2/3 cup), vanilla and egg. Blend thoroughly.
4. Press firmly about 2 cups of Baking Mix mixture into ungreased 8 inch square pan. Spread with cream cheese filling.
5. Sprinkle remaining 1 cup Baking Mix mixture on top.
6. Bake about 35 minutes, or until toothpick inserted in center comes out clean. Chill.

FUDGE DIPPED COOKIES
(about 5 dozen)

Cookies
Preheat oven to 350°.
1 pkg. "JIFFY" Yellow Cake Mix
1 egg
1/4 cup brown sugar
1 teaspoon vanilla
1-1/2 cups peanuts

Dip
1 pkg. "JIFFY" Fudge Frosting
2 teaspoons corn starch
4 teaspoons boiling water

2. Drop by teaspoonfuls onto greased cookie sheet.
3. Bake about 10 minutes and cool.

1. In top of double boiler over boiling water blend frosting, corn starch and water. Cook 5 minutes stirring occasionally.
2. Remove from heat and leave over boiling water.
3. Dip cookies one at a time and cool on wax paper.
Here are some suggestions for “JIFFY” Cake Mix with a plus — simple additions that make these cakes your own elegant creations.

**Carrot Cake**: Prepare “JIFFY” Spice Cake Mix as directed on package except add ½ cup shredded carrots to dry mix before mixing. Bake in 8x8 inch pan at 350° for 30 minutes. Frost as desired or serve warm with topping.

**Jello Cake**: Prepare your favorite “JIFFY” Cake Mix as directed on package and bake in 8x8 inch pan. Prepare your favorite flavor 3 oz. package Jello with 1 cup boiling water. Set aside at room temperature. Remove cake from oven. Prick with fork 1 inch apart all over cake. Pour jello over cake while hot. Refrigerate until set. Cover with your favorite topping. (Fold in fruit, if desired).

**Orange Cake**: Prepare “JIFFY” Golden Yellow Cake Mix as directed on package except use 2 tbsp. orange juice and 7 tbsp. water in place of ½ cup water. Add grated rind from one orange and a few drops of yellow and red food coloring. Bake as directed on package.

**Peanut Butter Cake**: Prepare “JIFFY” Golden Yellow Cake Mix as directed on package except add ⅛ cup chunk-style peanut butter to mix along with egg and water. Bake as directed on package.

**Cherry Cake**: Prepare “JIFFY” White Cake Mix as directed on package except use ¼ cup maraschino cherry juice in place of ¼ cup water. Add 2 tablespoons chopped maraschino cherries along with egg and water. Bake as directed on package.

**Pumpkin Cake**: Prepare “JIFFY” Spice Cake Mix as directed on package except add ½ cup canned pumpkin, 1 teaspoon pumpkin pie spice and ⅛ teaspoon cinnamon to cake batter in last half minute of mixing time. Bake as directed on package.

**Quick Yogurt Cake**: 1 package “JIFFY” White Cake Mix, 1 cup (8 oz.) plain or flavored yogurt and 1 egg white. Combine ingredients in small mixing bowl and beat on medium speed about 2 minutes until well blended. Spread batter evenly into greased and floured 8x8 inch pan. Bake as directed on package.
Marble Cake: Prepare “JIFFY” White Cake Mix and “JIFFY” Devil’s Food Cake Mix as directed on packages. Pour white cake batter into two greased 8x8 inch layer pans. Drop spoonfuls of devil’s food cake batter over white cake batter. Cut through batter with a knife to marble. Bake as directed on package. Makes a 2 layer cake.

Pineapple Upside Down Cake: Melt ¼ cup margarine or butter in square pan 8x8x2 inches or 9 inch layer pan. Sprinkle ½ package “JIFFY” Caramel Frosting Mix over margarine. Arrange 4 pineapple slices with halves of maraschino cherries in center of slice over frosting mixture. Prepare “JIFFY” Yellow Cake Mix as directed on package except substitute pineapple juice for water. Pour batter over pineapple mixture. Bake 35 to 40 minutes at 350°. Cool cake 5 minutes, then invert over serving plate. Let stand 1 minute before removing pan. Serve warm.

Variations: (Crushed pineapple). Prepare basic recipe except substitute 1 can 8 ½ oz.) drained crushed pineapple for slices.

(Fruit cocktail): Prepare basic recipe except substitute 1 can (1 lb. 1 oz.) drained fruit cocktail for pineapple slices.

Choco Delight: Combine 1 package “JIFFY” Devil’s Food or Dark Fudge Cake Mix, 2 tablespoons oil, 1 egg, ¾ cup water and 1 pkg. instant chocolate pudding (4 serving size). Beat 4 minutes. Add ½ pkg. (3 oz.) chocolate chips and mix well. Pour batter into greased and floured 8x8 inch pan. Bake at 350° about 40 minutes.

Applesauce Spice Cake: Prepare “JIFFY” Spice Cake Mix as directed on package except add ½ cup applesauce along with egg and only ¼ cup water. ¼ cup raisins may be added. Beat 5 minutes on medium speed. Pour batter into greased and floured 8x8 inch square pan. Bake as directed on package for about 30 minutes.

Fruit Magic: Select your favorite pie filling and spread in 8x8 inch square pan. Combine one package “JIFFY” White Cake Mix and ½ cup nuts (if desired). Add ¼ cup soft margarine and stir until mixture is crumbly. Sprinkle over top of pie filling. Bake 45 to 50 minutes at 350°.

Banana Cake: Combine 1 package “JIFFY” Yellow Cake Mix, 1 egg, and ½ cup water. Beat 2 minutes. Scrape bowl and add ¼ cup water and 1 cup mashed ripe bananas. Beat two minutes longer. Pour batter into greased and floured 8x8 inch pan. Bake as directed on package for about 30 minutes.
BREADS IN A HURRY

BLUE CHEESE CORN BREAD
(1 loaf)

1 package "JIFFY" Corn Muffin Mix
1 egg
1/2 cup milk
1/4 cup crumbled blue cheese (about 2 oz.)
1 tablespoon instant minced onions

1. Heat oven 375°. Grease loaf pan, 8 x 4 inches.
2. In small bowl blend muffin mix, egg and milk; stir in cheese and onions.
3. Pour into prepared pan and bake 30 minutes.

PINEAPPLE BREAD
(1 loaf)

2-1/2 cups "JIFFY" Baking Mix
1/3 cup sugar
1 can (8 1/2 oz.) crushed pineapple, not drained.
1 egg
1/4 cup milk
1/2 cup chopped nuts

1. Heat oven to 350°. Grease loaf pan, 9 x 5 inches.
2. Combine all ingredients except nuts. Beat vigorously with spoon 1/2 minute; stir in nuts.
3. Pour into prepared pan and bake 45 to 50 minutes.

Note: Have a Hawaiian Bread by using same recipe only substitute coarsely chopped Macadamia Nuts.

PUMPKIN BREAD
(1 loaf)

1/3 cup oil
1 cup sugar
1-1/2 teaspoons cinnamon
1 teaspoon nutmeg
2 eggs
1 cup pumpkin
2 cups "JIFFY" Baking Mix
1/3 cup nutmeats

1. Heat oven to 350°.
2. Cream oil, sugar, cinnamon and nutmeg.
3. Add eggs, pumpkin and Baking Mix.
4. Blend well and fold in nuts.
5. Pour batter into greased and floured 9 x 5 x 3 inch pan.
6. Bake about 55 minutes.
7. Cool in pan 5 minutes. Remove and cool on rack before slicing.
MEXICAN MUFFINS
(8 muffins)
1 pkg. "JIFFY" Corn Muffin Mix
1 teaspoon onion flakes
1 teaspoon Parmesan cheese
1/8 teaspoon parsley flakes
1/8 teaspoon red pepper
1/8 teaspoon ground mustard
1 egg
1/3 cup milk

1. Heat oven to 400°.
2. Mix all ingredients together.
3. Bake in greased muffin tin 15 minutes.

ZUCCHINI NUT BREAD
(1 loaf)
1/4 cup shortening
1 cup sugar
3 eggs
1 cup grated Zucchini
(1/2 cup chopped nuts
1/2 tsp. cinnamon
1/2 cup raisins

1. Heat oven to 350°. Grease and flour 9 x 5 inch pan.
2. Cream shortening and sugar. Add additional ingredients and mix well.
3. Bake 50 to 55 minutes.

SPOON BREAD
(10 servings)
8 tbsp. melted margarine
1 (8 oz.) can cream-style corn
1 (8 oz.) can kernel corn, drained
1 cup sour cream
2 eggs
1 package "JIFFY" Corn Muffin Mix

1. Heat oven to 375°. Grease 1 1/2 quart or 2 quart casserole.
EASY FRUIT PIE
(6 servings)

1-1/4 cups "JIFFY" Baking Mix  1 package "JIFFY" White Frosting Mix
3 tablespoons salad oil  1 package unflavored gelatin
2 tablespoons milk  1/4 cup cold water
1/4 cup chopped nuts, if desired  3 cups sliced fresh strawberries*
1-1/2 cups whipping cream  1/2 cup chopped nuts, if desired

1. Heat oven to 425°.
2. In 9 inch pie pan stir baking mix, oil, milk and nuts with fork to soft dough.
3. With fingers press dough firmly and evenly against bottom and sides of pan.
4. Bake about 10 minutes or until golden brown. Cool pie shell.
5. Chill frosting mix and cream in small mixer bowl.
6. Soften gelatin in water; dissolve over hot water. Cool to room temperature.

* Fresh strawberries may be substituted for fresh raspberries, blueberries, or peaches.

MERINGUE PUFF CAKE
(8 to 10 servings)

1 package "JIFFY" Yellow Cake Mix
4 egg whites
1/2 cup sugar
1 cup cherry pie filling

1. Bake cake as directed except use 2 egg yolks in place of 1 egg and add red food coloring, if desired.
2. Cool cake, split to make 2 layers.
3. In small bowl beat egg whites and sugar until stiff peaks form.
4. Spread 1/3 of meringue on the cut portion of the bottom half, making pocket in the meringue. Spread remaining meringue on top half of cake.
5. Place cakes on cookie sheet and brown meringue in 400° oven for 5 minutes.
6. Fill pocket with cherry pie filling. Stack layers and serve.
IMPOSSIBLE PIE

4 eggs
1 cup sugar
1/2 cup “JIFFY” Baking Mix
1/2 stick butter (4 tablespoons)
2 cups milk
1 teaspoon vanilla
1/2 teaspoon nutmeg

1. Heat oven to 350°.
2. Mix all ingredients in blender or mixer (about 5 minutes at medium speed).
3. Pour into greased 9 inch pie pan.
4. Bake about 45 minutes.

CREAM PUFFS

(Yield 19 puffs - 28 mini puffs)

1 cup “JIFFY” Baking Mix
1 cup boiling water
3 eggs
2 tablespoons butter

1. Heat oven to 450°.
2. Heat water and butter to rolling boil.
3. Stir in baking mix and beat vigorously over low heat about one 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 tablespoonsful onto greased cookie sheet, three inches apart.
6. Bake 10 minutes at 450° and 10 minutes at 375°.

HAWAIIAN DESSERT

Preheat oven 350°
1 pkg. “JIFFY” Yellow Cake Mix
1 egg
1/2 cup water
Prepare cake as directed on package.
Bake in greased 9x13 inch pan for 20 minutes.

1 pkg. instant pudding mix
1 large can crushed pineapple
1 cup milk
1 envelope Dream Whip
4 oz. cream cheese

1. Mix pudding mix, milk and cream cheese together.
2. Spread over cooled cake.
3. Drain pineapple and spread over pudding mixture.
4. Prepare Dream Whip as directed on package and spread over pineapple mixture.
5. Sprinkle with coconut, if desired.
SEAFOOD FILLING

4 tablespoons butter
1/4 cup chopped onion
3 tablespoons "JIFFY" Baking Mix
1-1/2 cups milk
1 can family size Tuna Fish
Salt and pepper to taste
1 can Cream of Mushroom or Cream of Celery
Soup

2. Cook over low heat, gradually adding mix. Cook until thick.
3. Add seasonings and tuna fish.
4. Fill each crepe with about 3 tablespoons filling, and roll up or fold over.
5. Top with undiluted heated soup.

DESSERT CREPES

Place a scoop of your favorite ice cream on each crepe. Fold. Cover with hot dessert sauce of your choice, or fruit preserves.
BLINTZES

1 pkg. (3 oz.) cream cheese
2/3 cup cottage cheese
1/4 cup sugar
1 teaspoon vanilla
2 tablespoons melted butter
Confectioners’ sugar
1 cup strawberry preserves

1. Blend the cheeses with sugar and vanilla.
2. Fill each crepe with 1 rounded tablespoon. Fold.
3. Brush with melted butter and serve sprinkled with sugar and preserves.

HARVEST PANCAKE

(4 servings)
Heat oven to 450°.
2 cups “JIFFY” Baking Mix
2 eggs
1-1/2 cups water
2 tablespoons melted shortening or oil
2 tablespoons sugar
1/2 cup thinly sliced, tart apples (peeled)
2 tablespoons butter

1. Beat Baking Mix, eggs, water, oil and sugar until smooth. Stir in apples.
2. Melt butter in heavy 10” skillet until bubbling but not browned.
3. Turn batter into skillet and place in oven. Bake 15 minutes.
4. Reduce temperature to 350° and bake 10 minutes longer.
5. Remove from oven and cover with filling. Slide out of pan onto serving platter. Serve at once.

FILLING:

1/4 cup butter
1/4 cup sugar
3 tart apples, thinly sliced (peeled)

1 teaspoon cinnamon
1/4 teaspoon nutmeg

1. While pancake is baking, melt butter in skillet.
2. Stir in sugar and flavorings.
3. Bring mixture to boil. Stir in apples and reduce heat to simmer.
4. Cook, stirring occasionally, about 10 minutes, or until apples are tender.
SELF FROSTING CAKE
(6 servings)

Heat oven to 350°.
Grease generously an 8” square pan.

1/4 cup melted butter
1/3 cup dark corn syrup
1/4 cup brown sugar
2/3 cup shredded coconut
1 pkg. “JIFFY” White Cake Mix
1 egg white
1/2 cup water
1/4 teaspoon almond extract

1. Combine butter, syrup and brown sugar. Spread in bottom of pan.
   Sprinkle with coconut.
2. Prepare cake mix as directed on package and add almond extract.
3. Spread batter over coconut.
4. Bake about 30 minutes.
5. Turn out of pan onto serving plate immediately and cut into serving pieces.

CARDAMON CAKE
(6 servings)

Heat oven to 350°.
Grease generously and dust with flour an 8” square pan.

1 pkg. “JIFFY” White Cake Mix
1 egg
1/2 cup sour cream
1/2 teaspoon cardamon
1/4 teaspoon almond extract
1/4 cup water

1. Combine all ingredients and beat on medium speed for 4 minutes.
2. Spread batter into pan.
3. Bake about 30 minutes.
4. Sprinkle with powdered sugar while warm.
FUDGE MINT BROWNIES
(Yield 60 pieces)

Preheat oven to 350°.
Grease 9x13″ pan.

3 packages “JIFFY” Fudge Brownie Mix
3 eggs
3 tablespoons water
2 cups coarsely chopped nuts
2 packages “JIFFY” White Frosting Mix
Oil of Peppermint
Green food coloring
2 squares unsweetened chocolate
1/4 cup butter

1. Mix as directed on package for “Chewy Brownies.”
2. Mix in nut meats and bake for 30 minutes.
3. Cool and cut into serving pieces - 1 1/2”x 1 1/2” wide.
4. Combine frosting mix with 4 tablespoons boiling water, a few drops of Peppermint Extract, and a few drops of green food coloring. Beat until creamy.
5. Spread over brownies.
6. Melt chocolate and butter, and spread carefully over green frosting.
7. Cut thru frosting to match squares of brownies.
8. Chill to set topping and serve.

KRISPY SQUARES
(Yield 10-12 squares)

1 cup “JIFFY” Baking Mix
2 eggs
1-1/4 cup brown sugar
1/2 teaspoon vanilla
1/2 cup coconut
1/2 cup chopped nuts
1 cup Rice Krispies
(or cereal of your choice)

1. Heat oven to 350°. Grease 9” square pan.
3. Spread in pan. Bake 30 to 35 minutes.
4. Cut in squares while warm.

HIGH ALTITUDE BAKING
Cake Mixes: (above 3500 ft.) Stir 1 1/2 tablespoons flour into mix. Add 1 1/2 tablespoons more water and mix as directed. Increase baking temperature to 375°.
Biscuit Mix, Buttermilk Biscuit and Muffins:
Stir 2 tablespoons flour into mix. Add 2 tablespoons more liquid and mix as directed. Baking temperature remains at 400°.
HINTS FOR MICROWAVE CAKES

Bake a dark cake so no one knows it didn't brown.
You may prepare an upside down pineapple or peach cake very successfully.
Give your microwave cake a broiled topping, or you may wish to cover it with frosting.
Since a microwave cake cooks in less than 10 minutes there is not enough time for browning so the finished product has an unusual appearance. Therefore, using any of the above mentioned ideas will give you a very nice looking cake.
Be sure and cook your cake in a round dish. Corners of a square cake become crusty and dry before the center is cooked.
Fill cake pan only half full. If there is any batter left, use it in cupcake papers.
Turn the cake often during baking as it bubbles up so quickly it will rise higher on one side than the other.
Some cakes remain doughy in the center in some microwave ovens. Elevate the cake slightly on an overturned sauce dish and this might change the cooking pattern enough to eliminate this problem.
To prevent sticking, line the pan with wax paper. Usual pan coatings used in conventional baking can cause the bottom of the cake to become soggy.
Flat bottom ice cream cones work well for baking cupcakes. Fill cones one-half full and microbake 45 seconds for each cone. Cover with frosting.

Suggested baking time: 1 layer in 9” round, glass pan. Microwave on low 6 minutes and on high 5 minutes. Cool in pan 10 minutes. Remove from pan and complete cooling. Frost.
QUICK-AS-A-WINK
CHERRY CAKE

(10 servings)

1/2 can cherry pie filling (1 lb. size)
1/4 cup chopped pecans
1 package "JIFFY" Yellow Cake Mix
5 tablespoons instant vanilla pudding mix
1/4 cup soft butter or margarine
2 eggs
1/2 cup water

Line 9" round baking dish with wax paper.
Sprinkle nuts evenly over bottom.
Spoon pie filling over nuts and set aside.
Combine cake mix, dry pudding mix, butter, eggs, and water.
Beat with electric mixer on medium speed 3 minutes.
Pour cake batter evenly over cherries in dish.
Microcook on high 12 minutes, making one-quarter turn every 3 minutes.
Invert on serving plate.
Decorate top with coconut (if desired).

HURRY-UP "JIFFY" CAKE

(10 servings)

1/3 cup butter
15 pitted dates, chopped
1/3 cup firmly packed dark brown sugar
1/4 cup flaked coconut
1 package "JIFFY" Yellow Cake Mix
1 teaspoon grated orange rind
1 teaspoon orange extract

Microcook butter in a 9 inch round baking dish on high 2 minutes.
Arrange dates in dish; sprinkle with brown sugar and coconut; set aside.
Prepare cake mix according to directions on package.
Stir in rind and extract.
Pour over dates spreading evenly.
Microcook on high 7 to 8 minutes, giving dish one-quarter turn every 2 minutes, or
until toothpick inserted near center comes out clean.
Let stand 5 minutes and invert onto serving dish.
“JIFFY” PUMPKIN PIE CAKE
(10 servings)

1 package “JIFFY” Yellow Cake Mix or Spice Cake Mix (reserve 1/2 cup dry mix)
1/4 cup butter
1 egg
Mix until well blended.
Press mixture into 9 or 10 inch glass baking dish.

Filling:
1 1/2 cups pumpkin pie mix
1 egg
1/3 cup milk
Mix together and pour into prepared cake mix crust.

Sprinkle over top of filling:
1/2 cup reserved dry cake mix
2 tablespoons sugar
1/2 teaspoon brown sugar
1/2 teaspoon cinnamon
1 tablespoon butter
Microcook 16 minutes, turning pan occasionally.

PEACHES COBBLER
(8 servings)

3 tablespoons brown sugar, packed
3 tablespoons cornstarch
1/2 teaspoon cinnamon
dash salt
1 can (29 ounces) sliced peaches in syrup
1 tablespoon lemon juice
2 tablespoons butter or margarine
1 cup “JIFFY” Baking Mix
1/3 cup milk
2 tablespoons brown sugar, packed
2 tablespoons finely chopped walnuts

Combine 3 tablespoons brown sugar, cornstarch, cinnamon, and salt in 8” round glass baking dish.
Stir in undrained peaches, lemon juice and butter.
Microcook on high 11 minutes, stirring after first 6 minutes, then every 2 minutes. Mixture should be thickened and bubbly.
Combine “JIFFY” Baking Mix and milk in bowl. Mix just until moistened.
Drop mixture by tablespoonfuls over hot peach mixture.
Combine remaining 2 tablespoons brown sugar and walnuts.
Sprinkle over baking mix mixture.
Microcook 5 minutes, or until fluffy, giving dish a half-turn after 3 minutes.
“JIFFY” FUDGE BROWNIES
(12 servings)

Grease 9-1/2 to 10 inch round pan.
1 package “JIFFY” Fudge Brownie Mix
1 egg
1 tablespoon water

Blend ingredients thoroughly and spread in pan.
Bake 5 minutes turning occasionally.

Mix together: 1 package (8 oz.) cream cheese
1/2 cup sugar
1 egg
dash salt
1 package (6 oz.) chocolate chips

Beat cream cheese until light and fluffy.
Beat in sugar, egg, and salt. Stir in chocolate chips.
Spread on top of brownie mixture, and bake another 5 minutes turning pan occasionally.
Cool completely.
Slice and serve.

Suggested baking time:
1 package Fudge Brownie in 9” round, glass pan.
Microwave on high 5 minutes.
Cool in pan 10 minutes.
Cut and serve, or complete cooling and wrap tightly.

“JIFFY” MUFFIN MIXES

Prepare muffin mix 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.
There is a tendency to overbake muffins so they should be tested in the center for doneness. Overbaking causes them to be tough.
Don’t be concerned if there is some moisture as it will disappear during the standing period as they will continue to cook. Serve warm.

To add color to:

Corn Muffins - top with crushed french fried onions; sauteed green pepper, onion, and paprika; or taco seasoning mix; parsley flakes; crisp cooked, crumbled bacon; or grated cheese.

Fruit Muffins - top with orange peel; brown sugar, butter and nuts; or cinnamon-sugar.

Bran with Dates has an appealing appearance because it is not pale in color.
SUGGESTED BAKING TIME

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<tr>
<td>Apple Cinnamon Muffins</td>
<td>2 min.</td>
<td>2 min.</td>
<td>2-1/2 min.</td>
</tr>
<tr>
<td>Blueberry Muffins</td>
<td>2 min.</td>
<td>2 min.</td>
<td>2-1/2 min.</td>
</tr>
<tr>
<td>Honey Date Muffins</td>
<td>2-1/2 min.</td>
<td>2-1/2 min.</td>
<td>3-1/2 min.</td>
</tr>
<tr>
<td>Bran with Dates Muffins</td>
<td>2 min.</td>
<td>2 min.</td>
<td></td>
</tr>
</tbody>
</table>

"JIFFY" Baking Mix

"JIFFY" Buttermilk Biscuit Mix

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.

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

<table>
<thead>
<tr>
<th></th>
<th>2-4 biscuits</th>
<th>5-6 biscuits</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 oz. Baking Mix</td>
<td>1 min.</td>
<td>2 min.</td>
</tr>
<tr>
<td>Buttermilk Biscuit Mix</td>
<td>1 min.</td>
<td>2 min.</td>
</tr>
</tbody>
</table>

Cool on rack. (Batter will be slightly sticky)
Moisture will disappear in about a minute as they continue to cook. Serve warm.
Chelsea Milling Company is operated by a family whose history of flour milling in America runs back to 1802 (seven generations on the maternal side and six generations on the paternal side.) Milling at this present location began shortly before the turn of the century.

Approximately one-half million pounds of soft wheat is milled each day to produce the flour which goes into "JIFFY" Mixes.

The present flour mill is one of the newest and most modern in the world. All products are handled by air in a unique, windowless mill building five stories in height. The process requires 60,000 cubic feet of air per minute and is entirely automatic. The products are untouched by human hands.

When flour is required by the mixing department — where the prepared 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.

The selection of its own wheat and the milling thereof give "JIFFY" excellent control of quality.

"JIFFY" Mixes have been on the market for housewives since 1930 and have been available to housewives nationally for over thirty years. "JIFFY" was a very early prepared mix manufacturer.

Approximately a million packages a day are produced and marketed. All products carry the "JIFFY" label and are available throughout the world to American Military Installations in addition to being available throughout the United States.

Visitors are most welcome at Chelsea 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.
These are the products that made our "treasured recipes" in this booklet.

Do try them!

CHELSEA MILLING COMPANY
CHELSEA, MICHIGAN 48118