America's Favorite

QUALITY AND VALUE SINCE 1930

"JIFFY"

mixes

RECIPES

Hospitality in a "JIFFY"

Many New Recipes Along with Old Time Favorites

Revised 08.11.08
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See back cover for book offer.
Chelsea Milling Company is operated by a family whose roots in the flour milling business date back to the early 1800's. We have been milling flour here in Chelsea for over one hundred and twenty years.

Mabel White Holmes, grandmother of our President, Howdy S. Holmes, developed and introduced to the homemaker the first prepared baking mix product, “JIFFY” Baking Mix, in the spring of 1930. Currently we offer 20 “JIFFY” mixes. Our mixes provide you, our consumer, with the best value available. We define value as the highest quality ingredients and the best price.

Chelsea Milling Company is a complete manufacturer. Wheat is stored, milled into flour (producing over one-half million pounds of soft wheat flour each day), and then used exclusively for our own prepared mixes. All products are handled by a unique air controlled system, in a windowless building, five stories in height, leaving the products untouched by human hands.

Our entire operation is located in Chelsea, Michigan. Our products are shipped to all 50 states, as well as some foreign countries through the United States Military.

"The mission of Team “JIFFY” is to achieve 100% product integrity with quality people caring about each other."
Nutritional Information

“JIFFY” mixes are compatible to the use of egg substitutes or two egg whites in place of one whole egg.

“JIFFY” mixes are also compatible to being prepared with water, skim milk, whole milk, buttermilk, or soymilk, whichever best suits your dietary needs. Pineapple and/or orange juice may be substituted for flavor variation in the corn and fruit muffins. Richer liquids provide a richer finished product and more browning.

The recommended intake of cholesterol for the average person wanting to maintain or achieve normal cholesterol and lipid levels should not exceed 300 mg a day.

- Gram or (gm) = 28.35 grams in an ounce
- Milligram or (mg) = 1000 mg in a gram

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

For Nutrition Facts, please see side panel of packages or visit our website: www.jiffymix.com
HAM AND CHEESE TARTS  
(24 Tarts)

CRUST
2 cups “JIFFY” Baking Mix 2/3 cup milk

FILLING
6 oz. cream cheese, softened 1/4 tsp. garlic salt
1 Tbsp. milk 1/2 cup ham, finely chopped
1/4 tsp. dry mustard 1 tsp. chives
1 tsp. chives 1/2 cup sour cream
1 tsp. seasoning salt paprika

Preheat oven to 350°, grease muffin pan. Mix baking mix and milk together to form a soft dough. Knead several times on floured surface and roll thin. Using a 2-1/2” cutter, cut out 24 biscuits. Place each biscuit in prepared muffin pan. Mold biscuit to fit bottom and slightly up sides. Set aside. Blend cream cheese, milk, mustard, chives, seasoning salt and garlic salt. Fold in ham and sour cream. Spoon 1/2 tablespoon of filling into each cup. Sprinkle with paprika. Bake 20-25 minutes.

HUSH PUPPIES  
(20-24 Small Hush Puppies)

1 pkg. “JIFFY” Corn Muffin Mix 1/4 cup flour
1 egg 1/2 cup finely chopped onion
1/3 cup milk frying oil

Preheat deep fryer oil to 375°. Stir all ingredients until well mixed. Drop by teaspoon into hot oil and fry 4 minutes (2 minutes on each side). Drain and serve.
CRAZEE BREAD STICKS  
(20-24 Sticks)

3 pkgs. “JIFFY” Pizza Crust Mix  
1-1/2 cups warm water  
1/2 cup margarine or butter, melted  
Parmesan cheese, grated  
garlic salt (optional)  
taco flavoring (optional)  
corn meal

Preheat oven to 425°, grease baking sheet and sprinkle with corn meal.
Combine pizza crust mix and warm water, mixing well. Set aside to rise in a warm place, approximately 5 minutes. Knead on floured surface 4 or 5 times until dough becomes easy to handle and springy. Divide dough into 24 balls and roll each ball into 4” stick. Twist each stick and place on prepared baking sheet. Bake **10-12 minutes**. Drizzle with melted margarine or butter and sprinkle with Parmesan cheese, garlic salt or other seasonings.

DELUXE PIZZA STICKS  
(20-24 Sticks)

2 pkgs. “JIFFY” Pizza Crust Mix  
1/2 tsp. garlic and herb seasoning  
1 cup warm water  
1 pkg. (3 oz.) pepperoni slices, chopped  
1 cup shredded mozzarella cheese  
1/2 cup Parmesan cheese, grated

COATING
3 Tbsp. margarine or butter, melted  
1/2 tsp. garlic and herb seasoning

Preheat oven to 375°, grease 2 baking sheets.
Combine pizza crust mix and seasoning, stir to blend. Add warm water to form a dough. Add pepperoni and mozzarella cheese. Spread Parmesan cheese on flat surface. Drop a tablespoon of dough on cheese. Roll dough into 7” strips. Place about 1” apart on baking sheet. Bake **18-20 minutes**. Mix coating ingredients thoroughly. Remove sticks from oven and brush tops with coating mixture while still warm. Let cool 5 minutes and serve.
JALAPENO CORN BREAD  
(12-15 Servings)

2 pkgs. “JIFFY” Corn Muffin Mix  
3 eggs  
3/4 cup buttermilk  
1/2 cup sour cream  
4 jalapeno peppers, cored (seeded and diced)  
1 chopped onion  
4 Tbsp. margarine or butter, melted

Preheat oven to 400°, grease 13”x9” pan.  
Combine muffin mix, eggs, buttermilk, sour cream and peppers. Sauté onions in margarine or butter until clear. Add to mixture. Pour into prepared pan. Bake 30-45 minutes. Serve warm.

PASTRY BAKED BRIE  
(6-8 Servings)

1 pkg. “JIFFY” Pie Crust Mix  
1 pkg. (3 oz.) cream cheese, softened  
1 pkg. (8 oz.) Brie cheese round (4-1/4” round)  
1 egg  
1 tsp. water

Preheat oven to 400°. Mix pie crust mix with cream cheese until well blended, making a soft dough. Wrap dough with plastic wrap and refrigerate 30 minutes. Remove from refrigerator and divide in half. On floured surface, roll out each half to 1/8” thick. Cut a 7” pastry circle from each half. Place one pastry circle on ungreased baking sheet. Place Brie in center of pastry. Lightly wet edges of dough and place the other 7” pastry circle on top. Pinch edges together lightly to seal. In separate bowl, beat egg and water together. Brush mixture over top and sides of pastry. Bake 15-20 minutes or until brown. Remove from baking sheet immediately. Let rest 15 minutes to allow cheese to set. Serve warm with apples or crackers.
**CORN CAKE MUFFINS**
*(20-24 Muffins)*

1 pkg. “JIFFY” Corn Muffin Mix  
1 pkg. “JIFFY” Golden Yellow Cake Mix  
2 eggs  
1/3 cup milk  
1/2 cup water

Preheat oven to 350°, grease muffin pan or use paper liners. Combine all ingredients until blended. Fill muffin cups 2/3 full. Bake **15-20 minutes** or until lightly browned.

**CHOCOLATE PEANUT BUTTER MUFFINS**
*(6-8 Muffins)*

1 pkg. “JIFFY” Chocolate Muffin Mix

**FILLING**
2 oz. cream cheese, softened  
1 Tbsp. sugar  
1/4 cup mini chocolate chips  
1/4 cup peanut butter

Preheat oven to 400°, grease muffin pan or use paper liners. Prepare muffin mix as directed on package. In separate bowl, blend filling ingredients together. Fill prepared cups half full with batter. Add a tablespoon of filling. Cover with remaining batter. Bake **11-13 minutes**.

**HONEY DATE MUFFINS**
*(12-15 Muffins)*

1-1/2 cups “JIFFY” Baking Mix  
2 Tbsp. instant vanilla pudding mix  
1/4 cup sugar  
1 tsp. baking powder  
1/4 cup margarine or butter, softened  
1/2 cup milk  
1 egg  
1/4 honey  
3/4 cup dates, chopped

Preheat oven to 350°, grease muffin pan or use paper liners. Combine all dry ingredients. Add margarine or butter and mix well. Add milk, egg, honey and dates into mixture. Pour into prepared muffin pan, 3/4 full. Bake **15-20 minutes**.
BANANA CHIP MUFFINS  
(6-8 Muffins)

1 pkg. “JIFFY” Banana Muffin Mix  
1 Tbsp. quick oats  
1/3 cup mini chocolate chips

1 banana, mashed  
1 egg  
1/4 cup milk

Preheat oven to 400°, grease muffin pan or use paper liners. Combine all ingredients until blended. Pour into prepared muffin pan. Bake **12-14 minutes**.

GERMAN CHOCOLATE MUFFINS  
(6-8 Muffins)

**MUFFIN**

1 pkg. “JIFFY” Chocolate Muffin Mix  
1/4 cup milk  
2 Tbsp. margarine or butter  
1/4 cup chocolate chips

1 egg  
1/4 cup chopped pecans  
1/4 cup flaked coconut

**TOPPING**

3 Tbsp. flour  
3 Tbsp. margarine or butter, softened

1/3 cup brown sugar  
3/4 cup flaked coconut  
1/3 cup chopped pecans

Preheat oven to 400°, grease muffin pan or use paper liners. Blend muffin ingredients together. Fill prepared cups half full with batter. Set aside. Combine topping ingredients together. Sprinkle 1 tablespoon topping mixture on each muffin, pressing lightly into batter. Bake **12-14 minutes**.
### BEE HIVES
**(6-8 Muffins)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 pkg. “JIFFY” Bran with Dates Muffin Mix</td>
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<tr>
<td>1/4 cup brown sugar</td>
<td></td>
</tr>
<tr>
<td>1/4 cup margarine or butter</td>
<td></td>
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<tr>
<td>2 Tbsp. honey</td>
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<tr>
<td>1 egg</td>
<td></td>
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<tr>
<td>1/3 cup milk</td>
<td></td>
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<tr>
<td>1/3 cup raisins</td>
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Preheat oven to 400°, grease muffin pan (do not use paper liners).

Cream brown sugar, margarine or butter and honey. Coat inside of muffin cups with mixture. Blend remaining ingredients together. Batter will be slightly lumpy. Fill muffin cups half full. Bake **15-17 minutes**. Remove immediately and invert on serving plate.

### CHEESE BISCUITS
**(21-25 Biscuits)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1-1/2 cups “JIFFY” Baking Mix</td>
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<tr>
<td>2/3 cup milk</td>
<td></td>
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<tr>
<td>2/3 cup shredded cheddar cheese</td>
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**COATING**

4 Tbsp. margarine or butter, melted
1 tsp. garlic powder or freshly crushed garlic

Preheat oven to 450°.

Combine margarine or butter with garlic for coating and set aside. In separate bowl, blend baking mix, milk and cheese together. Drop by teaspoon on ungreased baking sheet. Bake **8-10 minutes**. Brush with coating, using entire amount.

### BAKING TIP

“JIFFY” Baking Mix (40 oz.) and “JIFFY” Buttermilk Biscuit Mix (8 oz.) are interchangeable.
EASY ROLLS
(15-18 Rolls)

1 pkg. “JIFFY” White Cake Mix 1-1/4 cups warm water
1 pkg. dry yeast 2-1/2 to 3 cups flour
1/2 tsp. salt margarine or butter

Preheat oven to 400°, grease baking sheet.
Combine cake mix and yeast. Add salt and warm water. Gradually beat in flour. Cover and let rise in a warm place for 1 hour. Punch down dough and shape into dinner or clover leaf rolls. Place on prepared baking sheet and brush with margarine or butter. Cover and let rise 1 hour or until double in size. Bake 18-20 minutes.

BREAKFAST BISCUITS
(24-28 Biscuits)

2 cups “JIFFY” Baking Mix 1-1/2 cups shredded cheddar cheese
1 lb. sausage 2/3 cup milk

Preheat oven to 400°.
Mix all ingredients thoroughly. Drop by tablespoon on baking sheet. Bake 15-20 minutes or until lightly browned. Remove from baking sheet and place on paper towel.

TIPS FOR BETTER BISCUITS

Roll or pat biscuit dough to an even thickness for attractive biscuits and even baking.

Cut dough with biscuit cutter dipped in flour, as close together as possible. Push the cutter straight down into the dough, as twisting the cutter will result in uneven biscuits.
TWISTED CINNAMON STICKS
(20-24 Sticks)

CRUST
2 pkgs. “JIFFY” Pizza Crust Mix
1 tsp. cinnamon
2 Tbsp. brown sugar

1/2 cup sour cream
1/2 cup warm water

FILLING
1/4 cup margarine or butter, melted
1/2 cup brown sugar, packed
4 tsp. cinnamon

DIPPING SAUCE
1 cup powdered sugar
4 tsp. light corn syrup
4 Tbsp. milk

Preheat oven to 350°, grease baking sheet.
Blend pizza crust mix, cinnamon and brown sugar together. Stir in water and sour cream. Place in greased bowl, cover and let rise for about 1 hour or until double in size. Turn dough on floured surface and roll to 24”x6” rectangle. Spread margarine or butter on dough. Mix brown sugar and cinnamon together and sprinkle mixture on top of melted margarine or butter. Let stand for 5 minutes. Cut into 6”x1” strips. Fold strips in half and twist. Place on baking sheet. Bake 12-15 minutes. Whip dipping sauce ingredients together and serve.

HIGH ALTITUDE BAKING
(Above 3,500 ft.)

Cake Mixes: Stir 1-1/2 tablespoons flour into dry mix. Add 1-1/2 tablespoons additional water and mix as directed. Increase baking temperature to 375°.

Baking Mix, Buttermilk Biscuit and Muffins: Stir 2 tablespoons flour into dry mix. Add 2 tablespoons additional liquid and mix as directed. Baking temperature remains at 400° for muffins and 450° for biscuits.
CREAM CHEESE CINNAMON ROLLS
(16-20 Rolls)

DOUGH
4 cups “JIFFY” Baking Mix
1 pkg. (8 oz.) cream cheese

FILLING
1/2 cup margarine or butter, softened
1/2 cup sugar
3/4 tsp. cinnamon
1/4 cup corn syrup

FROSTING
2 pkgs. “JIFFY” White Frosting Mix
1 pkg. (8 oz.) cream cheese, softened
1 tsp. vanilla extract

Preheat oven to 425°, grease 13"x9" pan.

Combine baking mix and sugar with cream cheese. Add milk and mix well. Turn on floured surface and knead. Roll to 20"x10" rectangle. Spread margarine or butter on dough and sprinkle with cinnamon and sugar. Drizzle corn syrup on top. Roll up, slice dough and place into prepared pan. Bake 20-25 minutes. In separate bowl, beat cream cheese until creamy. Add frosting mix a little at a time until blended with cream cheese. Add vanilla, beating well. If frosting is too thick use a little milk to thin. Frost warm rolls and serve.
**BONANZA BROWNIES**

(9-12 Servings)

1 pkg. “JIFFY” Fudge Brownie Mix
1 cup mini marshmallows
1/2 cup chocolate chips
2 eggs
1 Tbsp. water
2 Tbsp. oil
1/2 cup chopped walnuts

Preheat oven to 350°, grease 8” square pan.

**BROWNIE TREATS**

(9-12 Servings)

2 pkgs. “JIFFY” Fudge Brownie Mix
2 Tbsp. water
2 eggs
4 Tbsp. oil
20 mini peanut butter cups

Preheat oven to 350°, grease bottom of 9” square pan.
Mix all ingredients except peanut butter cups. Pour batter into prepared pan. Place peanut butter cups evenly on batter, pressing slightly. Bake 30-35 minutes. Cool and cut.

**TIPS FOR BETTER BROWNIES**

Be careful to not overbake brownies. Use minimum time and bake until center is set and feels firm when lightly touched. Overbaking brownies will cause them to be hard and dry. Cool completely before cutting.

Brownies and sticky bars cut better with a plastic knife.
CREAMY CARAMEL NUT BROWNIES
(12-15 Servings)

**BROWNIE**
- 3 pkgs. “JIFFY” Fudge 3 Tbsp. water
- Brownie Mix 1/3 cup oil
- 1/2 cup chocolate chips 1/2 cup chopped pecans or walnuts
- 3 eggs

**FILLING**
- 20 caramels
- 1 egg
- 1 Tbsp. water
- 1 pkg. (8 oz.) cream cheese

Preheat oven to 350°, grease 13”x9” pan.
Mix all brownie ingredients until blended. Pour half of batter into prepared pan. Prepare filling by melting caramels with 1 tablespoon water. Set aside to cool. In separate bowl, blend cream cheese and egg. Swirl into caramel mixture. Pour over brownie layer in pan and top with remaining batter (will not completely cover bottom layer). Sprinkle with nuts. Bake 32-38 minutes. Cool and cut.

BROWNIE PEANUT BUTTER SWIRL
(12-15 Servings)

**BROWNIE**
- 3 pkgs. “JIFFY” Fudge 1/3 cup oil
- Brownie Mix 3 Tbsp. water
- 3 eggs 3/4 cup chocolate chips

**FILLING**
- 3/4 cup peanut butter 2 Tbsp. flour
- 1/3 cup margarine or butter 3/4 tsp. vanilla extract
- 1/3 cup sugar 2 eggs

Preheat oven to 350°, grease 13”x9” pan.
Mix together brownie mix, eggs, oil and water. Stir in chocolate chips. Pour half of batter into prepared pan. In separate bowl, beat peanut butter, margarine or butter and sugar until creamy. Add flour, vanilla and eggs. Beat until smooth. Spread peanut butter mixture on top of batter in pan. Spread remaining batter on top. Bake 40-45 minutes. Cool and cut.
**PINEAPPLE UPSIDE-DOWN CAKE**  
*(9-12 Servings)*  

1 pkg. “JIFFY” Golden Yellow Cake Mix  
1/2 cup brown sugar  
1 can (20 oz.) crushed pineapple, drained (reserve juice)  
1/4 cup margarine or butter, softened  
1 egg  

Preheat oven to 350°. Melt margarine or butter in an 8” square or 9” round pan and sprinkle with brown sugar. Place pineapple over margarine or butter and brown sugar mixture. Set aside. In a separate bowl, beat cake mix, egg and half of reserved juice for 4 minutes on medium. Pour batter over top of pineapple mixture. Bake **40-45 minutes** or until toothpick inserted in center comes out clean. Cool in pan 1-2 minutes. Invert on serving plate. Cool or serve warm.  

**Variation:** Substitute fruit cocktail in place of pineapple.

**CHOCOLATE PUDDING CAKE**  
*(9-12 Servings)*  

1 pkg. “JIFFY” Devil’s Food Cake Mix  
1 egg  
1/4 cup water  
1 pkg. “JIFFY” Fudge Frosting Mix  
1-1/3 cup milk  
1/4 cup margarine or butter  

Preheat oven to 350°, grease 8” square pan. Blend cake mix, egg and water thoroughly. Spread evenly in prepared pan. In saucepan, heat frosting mix, milk and margarine or butter together, stirring often. When hot, carefully pour mixture over batter in pan. Bake **30-35 minutes**. Serve warm.  

**Variation:** Substitute “JIFFY” Golden Yellow Cake Mix in place of “JIFFY” Devil’s Food Cake Mix and “JIFFY” White Frosting Mix in place of “JIFFY” Fudge Frosting Mix.
LEMON POUND CAKE  
(9-12 Servings)

**CAKE**
2 pkgs. “JIFFY” Lemon Cake Mix
1 pkg. (3.4 oz.) instant lemon pudding mix
1/3 cup margarine or butter, softened
1 cup sour cream
4 eggs
1/4 tsp. lemon extract

**GLAZE**
1 pkg. “JIFFY” White Frosting Mix
2 Tbsp. boiling water
1 Tbsp. lemon juice

Preheat oven to 350°, grease 10 cup Bundt pan.
Combine cake mix with pudding. Add margarine or butter, sour cream, eggs and lemon extract until moistened. Beat 1 minute on medium. Pour batter into prepared pan. Bake 45-50 minutes or until toothpick inserted in center comes out clean. Mix glaze ingredients and beat 2 minutes on high. Drizzle over warm cake.

“JIFFY” PUDDIN’ CAKE  
(9-12 Servings)

1 pkg. “JIFFY” Golden Yellow Cake Mix
2 eggs
1/4 cup margarine or butter, softened
1/2 cup water
5 Tbsp. instant vanilla pudding mix

Preheat oven to 350°, grease and flour 8” square pan.
Beat all ingredients for 3 minutes on medium. Bake 35-40 minutes or until toothpick inserted in center comes out clean. Cool 5-10 minutes and remove from pan. Cool completely and frost with “JIFFY” Frosting Mix or serve with whipped topping.

Variation: Substitute “JIFFY” Devil’s Food Cake Mix in place of “JIFFY” Golden Yellow Cake Mix and instant chocolate pudding in place of vanilla pudding.
PUMPKIN CAKE
(9-12 Servings)

1 pkg. “JIFFY” Golden Yellow Cake Mix
dash of ground cloves
2 Tbsp. instant vanilla pudding mix
2 tsp. pumpkin pie spice
legg
1/2 cup water
1/2 cup pumpkin

Preheat oven to 350°, grease 8” pan.
Combine cake mix, cloves, pudding and pie spice together. Add egg, water and pumpkin. Mix on medium—high for 4 minutes. Pour into prepared pan. Bake 30-40 minutes or until toothpick inserted in center comes out clean. Serve warm.

FROSTING

1 pkg. “JIFFY” White Frosting Mix
1 cup margarine or butter, softened
1/2 cup sugar
1 tsp. vanilla extract

Preheat oven to 350°, grease and flour two 9” round or one 13”x9” pan.
Combine cake mix and buttermilk. Mix for 3 minutes on medium. Add almond extract and beat for 1 minute. In separate bowl, beat egg whites until foamy. Add cream of tartar and beat on high until soft peaks form. Gradually beat in sugar until stiff peaks form. Fold egg white mixture into cake batter. Pour evenly into prepared pan(s). Bake 30-35 minutes or until toothpick inserted in center comes out clean. Let cool. For frosting, combine flour and milk in saucepan. Stir over low heat until thick and smooth. Let cool. In separate bowl, beat margarine or butter until creamy. Add frosting mix and beat until fluffy. Blend in vanilla. Add cooled flour mixture and beat until thick and smooth. Frost cake.

L AND J BUTTERMILK CAKE
(12-15 Servings)

CAKE

2 pkgs. “JIFFY” White Cake Mix
1 cup buttermilk
1/2 tsp. almond extract

FROSTING

1 pkg. “JIFFY” White Frosting Mix
1 cup margarine or butter, softened
5 Tbsp. flour
1 tsp. vanilla extract

Preheat oven to 350°, grease and flour two 9” round or one 13”x9” pan.
Combine cake mix and buttermilk. Mix for 3 minutes on medium. Add almond extract and beat for 1 minute. In separate bowl, beat egg whites until foamy. Add cream of tartar and beat on high until soft peaks form. Gradually beat in sugar until stiff peaks form. Fold egg white mixture into cake batter. Pour evenly into prepared pan(s). Bake 30-35 minutes or until toothpick inserted in center comes out clean. Let cool. For frosting, combine flour and milk in saucepan. Stir over low heat until thick and smooth. Let cool. In separate bowl, beat margarine or butter until creamy. Add frosting mix and beat until fluffy. Blend in vanilla. Add cooled flour mixture and beat until thick and smooth. Frost cake.
HAWAIIAN DESSERT
(12-15 Servings)

1 pkg. “JIFFY” Golden Yellow
Cake Mix
1 pkg. (3.4 oz.) instant vanilla
pudding mix
1 cup milk
4 oz. cream cheese, softened

1 can (20 oz.) crushed
pineapple, drained
1 container (8 oz.) whipped
topping, thawed
flaked coconut (optional)

Preheat oven to 350°, grease 13”x9” pan.

SNACKING CAKE
(9-12 Servings)

1 pkg. “JIFFY” Devil’s Food
Cake Mix
1 pkg. (3.9 oz.) instant
chocolate pudding mix
1 egg
3/4 cup water
2 Tbsp. oil
1 cup chocolate chips

Preheat oven to 350°, grease 8” square pan.
Combine all ingredients and mix well. Pour batter into prepared pan. Bake **30-35 minutes** or until toothpick inserted in center comes out clean. Cool and cut.
PUMPKIN CHEESECAKE  
(9-12 Servings) 

CRUST  
2 pkgs. “JIFFY” Golden Yellow Cake Mix 
1/2 tsp. cinnamon 
1/8 tsp. ground cloves 
dash nutmeg 
1/2 cup margarine or butter, melted 

FILLING  
3 pkgs. (8 oz.) cream cheese, softened 
1 can (14 oz.) sweetened condensed milk 
1 can (15 oz.) pumpkin 
4 eggs 
1/2 tsp. nutmeg 
1/2 tsp. ginger 
1/2 tsp. ground cloves 
1 tsp. cinnamon 

Preheat oven to 375°. 
Combine crust ingredients. Press into bottom and slightly up sides of ungreased 10” springform pan. Blend cream cheese together. Add sweetened condensed milk and beat on medium 2 minutes. Add remaining filling ingredients, beating on medium 1 minute. Pour filling into prepared crust. Bake 60-70 minutes or until center becomes firm. Remove from oven and cool. Refrigerate 2 hours. Loosen and remove sides of pan. 

FRUIT MAGIC  
(9-12 Servings) 

1 pkg. “JIFFY” White Cake Mix 
1 can (21 oz.) pie filling 
1/2 cup chopped nuts (optional) 
1/4 cup margarine or butter, softened 

Preheat oven to 350°. 
Select your favorite pie filling and spread in 8” square pan. Combine cake mix and chopped nuts (optional). Add margarine or butter and stir until mixture is crumbly. Sprinkle over top of pie filling. Bake 45-50 minutes. 

Variation: Substitute “JIFFY” Golden Yellow Cake Mix in place of “JIFFY” White Cake Mix.
LEMON FILLED BUNDT CAKE  
*(9-12 Servings)*

**CAKE**
2 pkgs. “JIFFY” Golden Yellow Cake Mix  
1 pkg. (3.4 oz.) instant lemon pudding mix  
1/2 cup margarine or butter, softened  
4 eggs  
1 cup water

**FILLING**
1 pkg. (8 oz.) cream cheese, softened  
1/2 cup powdered sugar  
1 Tbsp. lemon juice or  
1/2 tsp. lemon extract  
1 cup flaked coconut

**GLAZE**
1 pkg. “JIFFY” White Frosting Mix  
2 Tbsp. boiling water  
1 tsp. lemon juice or  
1/2 tsp. lemon extract

Preheat oven to 350°, grease and flour 10 cup Bundt pan.  
For filling, combine cream cheese, powdered sugar and lemon juice or extract. Beat until smooth. Stir in flaked coconut, blend well and set aside. Beat all cake ingredients on medium for 4 minutes. Pour cake batter into prepared pan. Spoon filling on top of batter, being careful not to touch sides of pan. Bake 50-55 minutes. Cool until warm. Remove from pan and cool completely. For glaze, blend all ingredients well. Drizzle over top of cake and serve.

**BANANA CAKE**  
*(9-12 Servings)*

1 pkg. “JIFFY” Golden Yellow Cake Mix  
3 Tbsp. instant vanilla pudding mix  
1 egg  
1/3 cup banana, mashed  
1/2 cup water  
1/3 cup chopped nuts

Preheat oven to 350°, grease 8” pan.  
Blend cake mix and pudding together, add remaining ingredients and mix 4 minutes. Pour into prepared pan. Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool and cut.
RICH COCONUT DELIGHTS
(12-15 Servings)

FILLING
2 pkgs. “JIFFY” White Frosting Mix (reserve 1/3 cup)
1 can (14 oz.) sweetened condensed milk
1 pkg. (7 oz.) flaked coconut
1 cup chopped nuts
1 pkg. (12 oz.) chocolate chips

CRUST
reserved 1/3 cup “JIFFY” White Frosting mix
1-1/2 cups flour
1/2 cup graham cracker crumbs
1/3 cup chopped almonds (reserve 2 Tbsp.)
1/2 cup margarine or butter, melted

Preheat oven to 350°, grease 13”x9” pan.
For filling, combine frosting mix, sweetened condensed milk, coconut, and nuts, mix well. For crust, mix reserved 1/3 cup frosting mix, flour, graham cracker crumbs, almonds and margarine or butter, until crumbly. Press into prepared pan. Spread filling over crust. Sprinkle with chocolate chips and reserved almonds. Bake 20-23 minutes or until edges are lightly browned. Cool completely before cutting.

KRISPY CANDY
(9-12 Pieces)
1 pkg. “JIFFY” White Frosting Mix
1 Tbsp. water or milk
1/3 cup crunchy peanut butter
1/2 cup marshmallows
1 cup crispy rice cereal
1/2 cup chopped peanuts
1/2 tsp. margarine or butter

Grease 8” square pan.
In microwave safe bowl, blend frosting mix, water or milk, peanut butter and marshmallows. Microwave 1 minute on high or until melted. Stir in remaining ingredients and press mixture into prepared pan. Chill in refrigerator until firm. Cut and serve.
LEMON CRINKLE TOP COOKIES
(20-24 Cookies)
2 pkgs. “JIFFY” Lemon Cake Mix
1/4 cup oil
1 egg
1 Tbsp. lemon juice
1/2 cup flaked coconut
(optional)
Preheat oven to 350°, grease baking sheet.
Blend all ingredients until moistened. Drop dough by tablespoon on prepared baking sheet. Bake 11-13 minutes, or until lightly browned around edges. Cool.

QUICK AND EASY CHOCOLATE COOKIES
(10-12 Cookies)
1 pkg. “JIFFY” Chocolate Muffin Mix
3 Tbsp. margarine or butter, softened
2 Tbsp. peanut butter
2 Tbsp. sugar
1 egg
1/3 cup chocolate chips
Preheat oven to 350°.
Cream margarine or butter and peanut butter together. Add sugar and egg, beat until creamy. Stir in muffin mix and chocolate chips. Drop by tablespoon on ungreased baking sheet. Bake 10-12 minutes.

OATMEAL APPLE COOKIES
(10-12 Cookies)
1 pkg. “JIFFY” Oatmeal Muffin Mix
1/2 tsp. cinnamon
2 Tbsp. margarine or butter, softened
1/4 cup applesauce
Preheat oven to 350°, grease baking sheet.
Combine muffin mix and cinnamon. Add margarine or butter, blending well. Stir in applesauce until well blended. Drop by tablespoon on prepared baking sheet. Bake 10-12 minutes.
RASPBERRY BARS
(12-16 Bars)

1 pkg. "JIFFY" Raspberry Muffin Mix
5 Tbsp. margarine or butter, softened
1/4 cup quick oats
1/4 cup chopped pecans or walnuts
1/2 cup raspberry jam

Preheat oven to 350°, grease 8" square pan.
Combine first four ingredients. Mix with fork until crumbly. Reserve and set aside 1/4 cup mixture. Press remaining mixture on bottom of pan. Spread jam on top of mixture to within 1/2" from edge of pan. Sprinkle remaining mixture over jam. Bake 24-28 minutes or until lightly browned. Cool and cut.

FRESH APPLE GLAZE COOKIES
(10-12 Cookies)

COOKIE
1 pkg. "JIFFY" Bran with Dates Muffin Mix
2 Tbsp. brown sugar
1 Tbsp. milk
1 egg
2 Tbsp. flour
2 Tbsp. margarine or butter, softened
3/4 cup apple, chopped
1/3 cup raisins
1/3 cup chopped walnuts
1/8 tsp. cinnamon

GLAZE
1 pkg. "JIFFY" White Frosting Mix
3 Tbsp. boiling water

Preheat oven to 350°, grease baking sheet.
Combine all cookie ingredients, blend well. Drop by tablespoon on prepared baking sheet. Bake 12-15 minutes, until lightly browned. For glaze, thoroughly blend frosting mix and boiling water. Drizzle over cookies.
RASPBERRY COOKIES
(10-12 Cookies)

1 pkg. “JIFFY” Raspberry Muffin Mix
1 Tbsp. instant vanilla pudding mix
2 Tbsp. quick oats
1 Tbsp. margarine or butter, softened
1 egg

Preheat oven to 375°, grease baking sheet.
Combine muffin mix, pudding and oats. Blend in margarine or butter until mixture resembles fine crumbs. Mix in egg until well blended. Roll into 1” balls. Place on baking sheet and flatten slightly with fork. Bake 10-12 minutes or until lightly browned.

SANDWICH COOKIE FILLING

1 pkg. “JIFFY” White or Fudge Frosting Mix
1 Tbsp. margarine or butter, softened
1 tsp. vanilla extract
1 tsp. hot water

Beat all ingredients well. Mixture will be very thick. Spread between cookies.

BRAN WITH MOLASSES COOKIES
(10-12 Cookies)

1 pkg. “JIFFY” Bran with Dates Muffin Mix
1 egg
2 Tbsp. molasses
1/3 cup raisins
2 Tbsp. margarine or butter, softened
2 Tbsp. milk
2 Tbsp. instant vanilla pudding mix

Preheat oven to 350°, grease baking sheet.
Combine ingredients and blend well. Drop by teaspoon on baking sheet. Bake 8-10 minutes.
GERMAN CHOCOLATE SQUARES
(9-12 Squares)

CHOCOLATE SQUARES
1/3 cup “JIFFY” Baking Mix
2 oz. German sweet chocolate
1/4 cup margarine or butter, softened
3 eggs, beaten

1 cup sugar
pinch of salt
1 tsp. vanilla extract
1 cup chopped pecans

FROSTING
1 pkg. “JIFFY” White Frosting Mix
1/2 cup chopped pecans
1/4 cup margarine or butter
2 egg yolks

1/4 tsp. maple flavoring
1/2 cup flaked coconut
1/2 cup milk

Preheat oven to 350°, grease and flour 9” square pan.
In saucepan, melt chocolate and margarine or butter together, stirring well. Set aside. Blend eggs, baking mix, sugar and salt. Fold in vanilla, pecans and chocolate mixture. Pour into prepared pan. Bake 30-35 minutes. Set aside to cool. Mix frosting ingredients together in saucepan. Over medium heat, bring mixture to a boil, stirring constantly, until thickened. Remove from heat and cool. Frost and cut.

TIPS FOR BETTER COOKIES
Check cookies at the minimum bake time listed in the recipe. The longer cookies bake, the more brown, crisp or hard they become. Very lightly browned is recommended.

The wet ingredients are usually combined with the sugars and the dry ingredients are then added, mixing by hand. This results in a softer and more moist cookie.
HOLIDAY SUGAR COOKIES
(10-12 Cookies)

1 pkg. "JIFFY" Pie Crust Mix
1/2 cup powdered sugar
2 tsp. sour cream

1 egg
1 tsp. vanilla extract
1/2 tsp. almond extract

Preheat oven to 350°.
Blend all ingredients. Chill 1 hour. On lightly floured surface, roll out dough 1/8" thick. Cut in desired shapes with cutters and place on ungreased baking sheet. Bake 8-10 minutes or until lightly browned. Cool and frost.

LEMON BARS
(9-12 Bars)

CRUST
1 cup "JIFFY" Baking Mix
1/4 cup margarine or butter, softened

1/4 cup powdered sugar

FILLING
2 Tbsp. "JIFFY" Baking Mix
2 eggs
1 cup sugar

3 Tbsp. lemon juice
1/4 tsp. lemon zest
1 Tbsp. powdered sugar

Preheat oven to 350°.
CHOCOLATE CHIP COOKIES
(20-24 Cookies)

2 cups “JIFFY” Baking Mix
1/2 cup margarine or butter, softened
1/2 cup sugar
1/2 cup brown sugar, firmly packed

1 egg
1 tsp. vanilla extract
3/4 cup quick oats
1 pkg. (12 oz.) chocolate chips

Preheat oven to 350°, grease baking sheet.
Cream margarine or butter, sugars, egg and vanilla. Slowly add baking mix and oats until blended. Stir in chocolate chips. Drop by tablespoon on baking sheet. Bake 10-12 minutes or until lightly browned.

“JIFFY” PEANUT BUTTER COOKIES
(20-24 Cookies)

2 pkgs. “JIFFY” Golden Yellow Cake Mix
1 cup peanut butter
1/2 cup margarine or butter, softened

2 eggs
1/2 tsp. vanilla extract
1/4 cup flour

Preheat oven to 350°.
Mix all ingredients until blended. Roll into 1” balls and place on ungreased baking sheet 1” apart. Press with fork in a criss-cross pattern. Bake 10-12 minutes.
CRISPY PEANUT BUTTER BARS
(12-15 Bars)

CRUST
2 pkgs. “JIFFY” Golden Yellow Cake Mix
2 Tbsp. peanut butter
1/2 cup margarine or butter
2 cups mini marshmallows

Topping
1/4 cup margarine or butter
3/4 cup light corn syrup
1 pkg. (10 oz.) peanut butter chips
2 cups cocktail peanuts
2 cups crispy rice cereal

Preheat oven to 350°, grease 13”x9” pan.
Combine cake mix, peanut butter and margarine or butter until crumbly. Press into bottom of prepared pan. Bake 15 minutes or until lightly browned. Top with mini marshmallows and return to oven. Bake until marshmallows are lightly browned. Remove from oven and set aside to cool. For topping, melt margarine or butter, corn syrup and peanut butter chips over low heat until mixture comes to a slow boil. Stir in cocktail peanuts and crispy rice cereal. Spread on top of marshmallows. Cool and cut.

EASY COCONUT COOKIES
(20-24 Cookies)

1 pkg. “JIFFY” Pie Crust Mix
1 pkg. “JIFFY” White Frosting Mix
1/4 cup flour
1/4 tsp. almond or vanilla extract
1 egg
2 cups flaked coconut

Preheat oven to 350°.
Blend all ingredients well. Roll into 1” balls. Place on ungreased baking sheet 1” apart. Bake 14-16 minutes or until lightly browned.
BANANA CREAM BARS
(6-9 Bars)

CRUST
1 pkg. “JIFFY” Banana Muffin Mix
1/4 cup quick oats
5 Tbsp. margarine or butter, softened

FILLING
1 pkg. (8 oz.) cream cheese, softened
1/2 cup sugar
1 egg

Preheat oven to 350°, grease 8” square pan.
Combine all crust ingredients, reserving 1/2 cup. Press remaining mixture into prepared pan. Set aside. Beat cream cheese and sugar until blended. Add egg and beat until smooth. Pour filling over crust and top with reserved crust mixture. Bake 25-29 minutes. Cool and cut.

CHOCOLATE DROP COOKIES
(10-12 Cookies)

1 cup “JIFFY” Buttermilk Pancake and Waffle Mix
1/2 cup caramel ice cream topping
1/2 cup peanut butter
1/2 cup margarine or butter, softened
1 egg
1 cup chocolate chips

Preheat oven to 350°, grease baking sheet.
Cream topping, peanut butter, margarine or butter and egg. Add pancake mix. Fold in chocolate chips. Drop by rounded tablespoon approximately 2” apart on prepared baking sheet. Bake 10-12 minutes, until lightly browned.
CREAM PUFS
(5-6 Cream Puffs or 9-10 Mini Puffs)

PUFFS
1 cup “JIFFY” Baking Mix
1 cup water
3 eggs
2 Tbsp. margarine or butter, softened

FILLING
4 oz. cream cheese, softened
1 pkg. (5.1 oz.) instant vanilla pudding mix
1 cup milk

Preheat oven to 400°.
Heat water and margarine or butter to a rolling boil. Stir in baking mix with wooden spoon over low heat until mixture forms a ball. Remove from heat and add eggs, beating until smooth. Drop 1/4 to 1/3 cup of dough on ungreased baking sheet, about 3” apart. Bake 25 minutes or until golden and puffed. Cool completely. Cut off tops and clean out soft dough. Prepare filling by blending cream cheese on low. Add pudding mix. Add milk a little at a time, mixing well. Fill the puff and replace top. Refrigerate until ready to serve.

Variation: Top with strawberries, chocolate sauce or your favorite topping.

PIE CRUST
(One 9” Crust)

1-1/4 cup “JIFFY” Baking Mix
2 Tbsp. milk
4 Tbsp. margarine or butter

Preheat oven to 425°.
Blend all ingredients with fork. Press into ungreased pie pan and prick bottom and sides with fork. Bake 10 minutes or until lightly browned. Cool and fill with your favorite filling.
PUMPKIN AND CHOCOLATE CHEESECAKE
(14-16 Servings)

CRUST
1 pkg. “JIFFY” Chocolate Muffin Mix 1 Tbsp. sugar
3 Tbsp. margarine or butter, softened

FILLING
3 Tbsp. “JIFFY” Baking Mix 1 tsp. ginger
3 pkgs. (8 oz.) cream cheese, softened
1 cup sugar
2 tsp. cinnamon
1/2 tsp. ground cloves
1 can (15 oz.) pumpkin
4 eggs
3/4 cup chocolate chips

Preheat oven to 350°. Place 13”x9” pan filled with 1” water on bottom rack of oven. Mix all crust ingredients with a fork and press into bottom of ungreased 9” springform pan. Beat baking mix, cream cheese, sugar and spices until smooth. Add pumpkin and eggs, beating until well blended. Fold in chocolate chips. Bake 60-70 minutes or until edges are set. Center will be soft. Turn oven off and open door 3”-4”. Let cheesecake sit for an additional 15 minutes or until center is set. Remove from oven and cool to room temperature. Remove sides of pan and refrigerate 3 hours or overnight.

BERRY TARTS
(15-18 Mini Tarts)

1 pkg. “JIFFY” Oatmeal or Banana Muffin Mix
3 Tbsp. oil
2 Tbsp. water
1 can (21 oz.) strawberry pie filling
1 container (16 oz.) whipped topping, thawed

HEAVEN IN A “JIFFY”
(12-15 Servings)

3 pkgs. “JIFFY” Fudge Brownie Mix
2 pkgs. (3.5 oz.) cook and serve chocolate pudding mix
3 eggs
1 pkg. (8 oz.) toffee bits
3 Tbsp. water
1 container (16 oz.) whipped topping, thawed
6 Tbsp. oil

Preheat oven to 350°, grease 13”x9” pan.
Blend brownie mix, eggs, water and oil together. Pour into prepared pan. Bake 30 minutes. Remove from oven and set aside to cool. Prepare pudding according to package directions. Set aside to cool. Crumble cooled brownies, sprinkle half on bottom of pan. Spread half of cooled pudding on top of brownies. Sprinkle half of toffee bits over pudding. Spread half of whipped topping over toffee bits. Repeat with remaining ingredients. Sprinkle with remaining toffee bits. Chill before serving.

DESSERT LAYERS
(6-9 Servings)

CHOCOLATE SOUR CREAM LAYER
1 pkg. “JIFFY” Fudge Brownie Mix
1/3 cup sour cream
1/2 cup chocolate chips
1 egg
1/2 cup chopped walnuts

PEANUT BUTTER LAYER
1/2 cup peanut butter
6 Tbsp. flour
3/4 cup sugar
1/2 cup chocolate chips
1/4 cup margarine or butter
2 eggs

Preheat oven to 350°, grease 9” square pan.
Blend all chocolate sour cream layer ingredients and pour into prepared pan. Blend together peanut butter, sugar and margarine or butter. Add eggs and beat until smooth. Add flour and chocolate chips. Mix until blended. Pour peanut butter mixture over chocolate layer in pan. Bake 35-45 minutes. Cool and cut.
PEANUT BUTTER CHEESECAKE SQUARES
(12-15 Servings)

2 pkgs. “JIFFY” Chocolate Muffin Mix
6 Tbsp. margarine or butter, melted
2 pkgs. (8 oz.) cream cheese, softened
1/2 cup sugar
1/2 tsp. vanilla extract
2 eggs
1/2 cup peanut butter
mini chocolate chips


HOLIDAY PUMPKIN COFFEE CAKE
(12-15 Servings)

COFFEE CAKE
2 cups “JIFFY” Baking Mix
1/2 cup margarine or butter
3/4 cup sugar
1 tsp. vanilla extract
3 eggs
1 cup sour cream

FILLING
1-3/4 cup solid pumpkin
1/3 cup sugar
1 egg, slightly beaten
1 tsp. pumpkin pie spice

TOPPING
1 cup brown sugar, packed
1/3 cup margarine or butter
2 tsp. cinnamon
1 cup chopped nuts

Preheat oven to 325°, grease an 13”x9” pan. For coffee cake, cream margarine or butter, 3/4 cup sugar and vanilla together. Add 3 eggs, beating well. Add baking mix alternating with sour cream to margarine or butter mixture. Spoon half of batter into prepared pan. Combine pumpkin, sugar, egg and pumpkin pie spice. Set aside. For topping, blend brown sugar, margarine or butter and cinnamon together. Add chopped nuts. Mixture will be crumbly. Sprinkle half of topping over batter. Spread filling over topping. Spread remaining batter over pumpkin, then sprinkle with remaining topping. Bake 50-60 minutes.
“JIFFY” FLAN PAN DELIGHT
(8-12 Servings)

1 pkg. “JIFFY” Cake Mix (any flavor)
1 pkg. (8 oz.) cream cheese, softened
1 cup powdered sugar
1 tsp. vanilla extract
1 container (8 oz.) whipped topping, thawed
1 can (21 oz.) pie filling (any flavor)

Preheat oven to 350°, grease and flour flan pan.

BANANA SPLIT PIE
(8-12 Servings)

1 pkg. “JIFFY” Pie Crust Mix
1 pkg. (3.4 oz.) instant vanilla pudding mix
1 cup milk
1 can (12 oz.) crushed pineapple, drained (reserve juice)
2 bananas
1 container (16 oz.) whipped topping, thawed
1/4 cup chopped nuts
marshaschino cherries

Preheat oven to 450°.
Prepare pie crust mix as directed on package. Using one half of dough, roll out to fit ungreased 9” pie pan. Place in pan and prick with fork. Bake 10 minutes. Combine milk and pudding mix. Spread over crust. Layer pineapple over pudding. Slice bananas into reserved pineapple juice. Drain and layer over pineapple. Cover with whipped topping, sprinkle with nuts and garnish with cherries. Chill before serving.
SWEET CIDER DONUTS
(18-24 Donuts)

2 cups “JIFFY” Baking Mix
1 egg
1/4 cup sugar
1 tsp. cinnamon

1/2 tsp. nutmeg
1 cup apple cider
1 tsp. vanilla extract
1 cup flour

Preheat oil in deep fryer to 375°.
Beat egg, sugar, cinnamon, nutmeg, cider and vanilla together. Add flour and baking mix. On floured surface, knead dough several times and roll to 1/2” thick. Cut with donut cutter and drop into hot oil. Cook until golden brown. Drain on paper towel. Frost or roll in cinnamon-sugar mixture (optional).

DONUT HOLES
(70-80 Holes)

4 cups “JIFFY” Baking Mix
1/2 cup sugar
1 tsp. cinnamon

1 tsp. nutmeg
1 tsp. vanilla extract
1-1/3 cups cold water

Preheat oil in deep fryer to 375°.
Combine all dry ingredients. Slowly add enough cold water to form a stiff dough. Roll dough into 1-1/2” balls. Drop balls a few at a time in hot oil and fry until golden brown. Drain on paper towel. Roll in cinnamon-sugar mixture or powdered sugar (optional).

CINNAMON—SUGAR MIXTURE

Combine 3 parts sugar to 1 part cinnamon and stir well.
FRITTER BITS
(32-36 Bits)

2 cups “JIFFY” Buttermilk Pancake and Waffle Mix
1/2 tsp. nutmeg
1/3 cup sugar
1/4 tsp. cinnamon
1 cup cooked rice
1/3 cup water
1 egg, slightly beaten
1 tsp. vanilla extract

COATING
1/2 cup sugar
1 tsp. cinnamon

Preheat oil in deep fryer to 375°. Mix all dry ingredients with cooked rice. Stir in water, egg and vanilla until moist. Batter will be thick. Drop batter by tablespoon into hot oil, about 2 minutes on each side. Remove from deep fryer and drain on paper towel. For coating, combine sugar and cinnamon. Roll warm fritters in coating. Serve warm.

DROP DANISH
(9-12 Danishes)

2 cups “JIFFY” Baking Mix
1/4 cup margarine or butter, softened
4 oz. cream cheese, softened
2 Tbsp. sugar
2/3 cup milk
1/4 cup fruit preserves

GLAZE
1 pkg. “JIFFY” White Frosting Mix
3 Tbsp. boiling water

Preheat oven to 450°, grease baking sheet. Blend baking mix, margarine or butter, cream cheese and sugar together until mixture is crumbly. Stir in milk to form a dough. Drop by tablespoon on baking sheet, 2” apart. Make a shallow well in center of each with back of the spoon. Fill with 1 teaspoon of preserves. Bake 10-15 minutes or until lightly browned. For glaze, combine frosting mix with water. Drizzle over danish while still warm.
CINNAMON STICKY ROLLS
(9-12 Rolls)

DOUGH
1 pkg. “JIFFY” Golden Yellow Cake Mix
2 pkgs. “JIFFY” Pizza Crust Mix
1 cup warm water
1/3 cup margarine or butter, softened
1/2 tsp. cinnamon
1/3 cup sugar
1/3 cup corn syrup

TOPPING
1/4 cup margarine or butter
1/4 cup corn syrup
1/3 cup brown sugar
3/4 cup chopped pecans

Preheat oven to 375°.
For dough, combine cake mix and pizza crust mix. Add warm water, mix well. Cover with towel and let rise for 10 minutes. In 9” square pan melt margarine or butter. Add corn syrup, brown sugar and pecans. Mix well and set aside. On floured surface, roll to 14”x6” rectangle. Spread with margarine or butter. Sprinkle with cinnamon and sugar. Drizzle with corn syrup. Roll up dough and cut into slices. Arrange over topping in prepared pan. Bake 20-25 minutes. Remove from oven and invert on plate immediately.

CINNAMON DONUT HOLES
(32-36 Holes)

1-1/4 cups “JIFFY” Buttermilk Pancake and Waffle Mix
2 Tbsp. sugar
1/3 cup water
1 egg

COATING
3/4 cup sugar
1-1/2 tsp. cinnamon

Heat 1” of oil in electric fry pan or skillet to 375°.
Combine pancake mix, sugar, water and egg. Stir until moistened. Drop batter by teaspoon into hot oil. Brown on both sides and drain on paper towels. For coating, blend sugar and cinnamon together in a plastic or paper bag. Add a few warm donuts at a time and shake to coat.
ALL PURPOSE FRY BATTER
(1-1/4 Cups Batter)

1 cup “JIFFY” Buttermilk Pancake and Waffle Mix
2/3 cup water
1/4 tsp. salt
1 tsp. herb seasoning

Preheat oil in deep fryer to 375°.
Blend all ingredients thoroughly. Dip vegetables, meat, poultry or fish in batter, let excess drain. Drop carefully into oil and cook until golden brown. If batter becomes thick, add water, a little at a time.

FRY BATTER
(1-1/4 Cups Batter)

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

Preheat oil in deep fryer to 375°.
Beat all ingredients until smooth. Dip vegetables, meat, poultry or fish in batter, let excess drain. Drop carefully into oil and cook until golden brown. If batter becomes thick, add milk, a little at a time.

SUGGESTION FOR COATINGS

2 cups “JIFFY” Buttermilk Pancake and Waffle Mix or “JIFFY” Baking Mix
1/2 to 1 tsp. salt
1/4 tsp. pepper
1 tsp. seasoning salt

Shake together until mixed. Coat poultry, fish or pork chops well before frying or baking.
CHICKEN AND BISCUIT
(4-6 Servings)

1 pkg. “JIFFY” Buttermilk Biscuit Mix
1 can (10-3/4 oz.) cream of mushroom soup
1/3 cup milk
2 Tbsp. flour
2 cups frozen mixed vegetables, thawed
1/2 cup chopped onions
1 tsp. seasoning salt
1/2 tsp. garlic powder
1-1/2 cup cooked chicken, diced
1/2 cup milk
1 egg, lightly beaten

Preheat oven to 400°, grease 8” square pan.
Mix soup and 1/3 cup milk together. Slowly add in flour. Stir in mixed vegetables, onions, seasoning salt, garlic powder and chicken. Pour into prepared pan. Mix biscuit mix, 1/2 cup milk and egg. Pour over vegetable mixture. Bake 25-28 minutes.

BREAKFAST PIZZA
(8-10 Servings)

1 pkg. “JIFFY” Pizza Crust Mix
1 lb. sausage
1 cup frozen hash brown potatoes, thawed
1 cup shredded cheddar cheese
4 eggs
3 Tbsp. milk
1/2 tsp. salt
1/8 tsp. pepper
2 Tbsp. Parmesan cheese, grated

Preheat oven to 375°, grease 12” pizza pan.
**CHICKEN BAKE**  
*(12-15 Servings)*

**CASSEROLE**
- 1 cup diced carrots
- 3/4 cup chopped onions
- 1/2 cup diced celery
- 1/4 cup chicken broth
- 1 can (10-3/4 oz.) cream of chicken soup
- 1 cup sour cream
- 3 cups cooked chicken, cubed
- 1 can (8 oz.) sliced mushrooms
- Salt and pepper to taste

**TOPPING**
- 1 cup "JIFFY" Buttermilk Pancake and Waffle Mix
- 2 eggs, slightly beaten
- 3/4 cup milk
- 1/4 cup chopped green pepper
- 2 cups shredded cheddar cheese
- 1/4 cup chopped red pepper

Preheat oven to 350°, grease a 13”x9” pan. In saucepan, combine carrots, onion, celery and chicken broth. Simmer 20 minutes. In prepared pan, mix soup, sour cream, chicken, mushrooms, salt and pepper. Add vegetables. For topping, combine pancake mix, eggs, milk and peppers. Add 1 cup cheese, blending well. Drop by tablespoon on top of mixture. Bake 40-45 minutes. Sprinkle remaining 1 cup of cheese and return to oven until melted.

**Corny Dogs**  
*(8 Servings)*

1 pkg. "JIFFY" Corn Muffin Mix
2/3 cup flour
1 egg
1/4 tsp. cayenne red pepper
1 cup milk
1 tsp. dry mustard
1/2 tsp. paprika
8 hot dogs

Preheat oil in deep fryer to 375°. Set hot dogs aside, mix all remaining ingredients until well blended. Dip hot dogs in batter and deep fry 2-3 minutes. Drain on paper towels.
“JIFFY” QUICHE
(6-8 Servings)

1 pkg. “JIFFY” Pie Crust Mix
8 fresh mushrooms or 1 can (8 oz.) drained
1/4 cup finely chopped onion
1 Tbsp. margarine or butter
4 eggs
1-1/2 cups milk
1-1/4 cup shredded Swiss cheese
6 strips cooked bacon, crumbled
1/2 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. garlic powder
1/4 tsp. cayenne red pepper
1/2 tsp. pepper
2 Tbsp. flour
1 pkg. (10 oz.) frozen chopped spinach, thawed

Preheat oven to 400°.

Prepare pie crust mix as directed on package. Press into bottom of ungreased 9” round pan and set aside. In skillet, sauté mushrooms and onions in margarine or butter. Set aside. Beat eggs, then add milk, 1 cup cheese, cooked mushrooms and onion mixture, bacon, salt, mustard, garlic powder, red pepper, pepper and flour. Squeeze all water from spinach. Add to mixture and blend well. Pour into unbaked crust. Bake 35-40 minutes or until knife inserted in center comes out clean. Sprinkle remaining cheese on top and bake until melted.

MEXICAN CORN BAKE
(9-12 Servings)

1 pkg. “JIFFY” Corn Muffin Mix
1/4 cup flour
1 egg
1/4 cup milk
2 Tbsp. chili powder
1 tsp. parsley flakes
1 can (15 oz.) chili
tables
2 cups shredded cheddar cheese

Preheat oven to 400°, grease 13”x9” pan.

Combine muffin mix, flour, egg, milk, chili powder and parsley flakes, blending well. On floured surface, knead dough 10-15 times until dough becomes soft and easy to handle. Press dough into bottom of prepared pan. Spread chili over crust and sprinkle with cheddar cheese. Bake 15-20 minutes. Cut into squares. Let sit 10 minutes and serve.
SPINACH CASSEROLE
(6-8 Servings)

1 pkg. "JIFFY" Corn Muffin Mix
1 pkg. (10 oz.) frozen chopped spinach, thawed
2 cups chopped onion
2 Tbsp. margarine or butter
2 eggs, beaten
1 cup sour cream
1 can (10-3/4 oz.) cream soup (mushroom, celery, or chicken)
1 tsp. herb seasoning
1/2 tsp. garlic salt
1/4 tsp. pepper
Swiss cheese (optional)

Preheat oven to 350°, grease 1-1/2 quart casserole dish.
Cook and drain spinach. Set aside. Sauté onion in margarine or butter. Mix spinach with onion and set aside. Combine eggs, sour cream, soup, seasonings and muffin mix. Blend well and add spinach mixture. Pour into prepared casserole dish and bake 40-45 minutes. Sprinkle cheese on top (optional). Return to oven until cheese is melted.

CASSEROLE TIPS
Casseroles are best if allowed to set for approximately 5 minutes after removing from oven. This enables the casserole to lock in moisture and finish cooking without overbaking.

SPOON BREAD CASSEROLE
(6-8 Servings)

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

Preheat oven to 375°, grease 1-1/2 quart casserole dish.
Pour margarine or butter and corn into prepared casserole dish. Blend in sour cream. Beat eggs and stir into casserole along with muffin mix. Blend thoroughly. Bake 35-40 minutes, or until center is firm. Serve hot with margarine or butter.
PARTY CHEESE LOAF
(6-8 Servings)

1 pkg. “JIFFY” Pizza Crust Mix
1 cup shredded cheddar cheese
1/2 cup hot water
1 Tbsp. margarine or butter, melted

2 Tbsp. shredded cheddar cheese
4 slices bacon, cooked crisp and crumbled
paprika

Preheat oven to 425°, grease and flour 8”x4” loaf pan.
Combine pizza crust and 1 cup cheese. Add hot water and mix well. Cover and let rise in warm place for 5 minutes. Knead 4-5 times on floured surface. Roll to 12”x6” rectangle. Brush dough with melted margarine or butter and sprinkle with 2 tablespoons cheese and bacon. Roll up, starting at short end. Press edges to seal. Garnish with paprika and place in prepared pan. Bake 18-20 minutes.

IMPOSSIBLE VEGETABLE QUICHE
(8-10 Servings)

1/2 cup “JIFFY” Baking Mix
1/2 cup chopped onion
1/2 cup mozzarella cheese
2 eggs
1/2 cup cottage cheese
1/2 cup milk
1/2 cup sour cream
2 Tbsp. margarine or butter, melted

1 pkg. (10 oz.) frozen chopped broccoli, thawed
1 tomato, peeled and thinly sliced
1/4 cup grated Parmesan cheese
paprika

Preheat oven to 350°, grease 10” round pan.
Sprinkle onion on bottom of prepared pan. Sprinkle mozzarella cheese on top. Beat eggs well, add cottage cheese, milk, sour cream, baking mix and margarine or butter, blend well. Fold in broccoli and pour into pan. Lay tomato slices on top. Sprinkle Parmesan cheese and paprika over all. Bake 25-30 minutes.

Variation: Substitute other vegetables in place of broccoli.
CHICKEN CASSEROLE WITH BROCCOLI
(6-8 Servings)

- 1 cup “JIFFY” Baking Mix
- 1-1/2 cups pre-cooked chicken, chopped or 2 cans (4.5 oz.) of chunk chicken, drained
- 1 pkg. (10 oz.) frozen chopped broccoli (rinsed, drained)
- 1-1/2 cups shredded cheddar cheese
- 1 cup milk
- 3 eggs
- 1/4 tsp. seasoning salt
- 1/4 tsp. pepper

Preheat oven to 400°, grease 2 quart casserole dish. In prepared dish, place chicken, broccoli and cheese. In a separate bowl, combine baking mix, milk, eggs, salt and pepper until well blended. Pour chicken mixture, broccoli and cheese into prepared dish. Bake 35-40 minutes, until knife inserted in center comes out clean. Let cool 5 minutes before serving.

FAJITA PIZZA
(6-8 Servings)

CRUST
- 1 cup “JIFFY” Baking Mix

TOPPING
- 1/2 lb. boneless, skinless chicken breast
- 2 Tbsp. oil
- 1/2 cup thinly sliced green pepper
- 1 small sliced onion
- 1 cup salsa
- 1 cup shredded cheese

Preheat oven to 400°, grease 12” pizza pan. Cut chicken into strips. Heat skillet and add oil. Sauté chicken for 5 minutes. Add green pepper and onion. Continue cooking until tender. Remove from heat and add salsa. Set aside. For crust, blend baking mix with water. Turn dough on surface dusted with baking mix or flour. Knead until dough is not sticky. Press on prepared pan. Spread 1/2 cup cheese on crust and top with chicken mixture. Sprinkle remaining cheese on top. Bake 15-20 minutes.

Variation: Substitute “JIFFY” Pizza Crust mix in place of baking mix.
MOZZARELLA AND BEEF PUFF  
(4-5 Servings)

CRUST
3/4 cup “JIFFY” Baking Mix  3/4 cup water
1/2 cup margarine or butter  3 eggs

FILLING
1 lb. lean ground beef  1 can (10-3/4 oz.) cream
1 can (7 oz.) mushrooms of mushroom soup
3/4 cup chopped onion  1 to 1-1/2 cups shredded
1 tsp. garlic powder mozzarella cheese

Preheat oven to 425°, grease 10” round baking dish.
Brown ground beef, mushrooms and onions. Drain, then add garlic powder and soup. Set aside. For crust, bring margarine or butter and water to a boil. Add baking mix. Beat with wooden spoon until mixture is smooth and forms a ball. Remove from heat. Add eggs one at a time, beating well after each addition. Spread dough on bottom and up sides of baking dish. Fill with beef mixture. Bake 25 minutes until lightly browned and puffy. Sprinkle with cheese and bake an additional 5 minutes. Serve hot.

BREAKFAST QUICHE  
(6-8 Servings)

1/2 cup “JIFFY” Buttermilk  1 Tbsp. onion flakes
Biscuit or Baking Mix  2 cups milk
1 cup cooked ham, diced  1/4 tsp. pepper
or bacon, crumbled  1/4 tsp. salt
1 cup shredded cheese  4 eggs

Preheat oven to 350°, grease 9” pie pan.
Mix together ham or bacon, cheese and onion flakes and pour into prepared pan. Blend baking mix, milk, pepper, salt and eggs. Pour blended mixture into pan. Bake 45-50 minutes or until knife inserted in center comes out clean.
**HASTY STUFFING**
*(4-6 Servings)*

1 pkg. “JIFFY” Corn Muffin Mix
1/3 cup + 1 Tbsp. milk
1 cup diced celery
1 small chopped onion
1/8 tsp. salt
1/2 tsp. sage
1 tsp. parsley flakes
1 can (13-3/4 oz.) chicken broth
2 eggs

Preheat oven to 400°, grease two 8” square pans.
Blend corn muffin mix, 1 egg and milk. Pour batter into prepared pan. Bake 20 minutes. Remove from oven. Cool, then crumble corn muffin into large bowl. Add celery, onion, salt, sage and parsley. Mix in chicken broth and 1 egg. Pour into second prepared pan and cover. Reduce heat to 350°. Bake 50-60 minutes. Uncover and bake an additional 10 minutes.

**CHILI CORN**
*(6-8 Servings)*

1-1/2 lbs. ground beef
1 pkg. taco seasoning mix
(reserve 1 tsp.)
1 can (10-3/4 oz.) condensed tomato soup
2 cans (16 oz.) chili beans

**TOPPING**

1 pkg. “JIFFY” Corn Muffin Mix
1 cup cheddar cheese
1 egg
1/3 cup milk
reserved 1 tsp. taco seasoning mix

Preheat oven to 400°, grease 3 quart casserole dish.
In skillet, brown ground beef and drain. Add taco seasoning mix, soup and chili beans. Let simmer while preparing topping. Combine topping ingredients, blend well. Pour meat mixture into prepared dish and spoon topping over meat mixture. Bake uncovered 15-25 minutes, or until lightly browned.
**FRESH CORNBREAD SALAD**  
*(10-12 Servings)*

1 pkg. “JIFFY” Corn Muffin Mix  
1 small head lettuce  
1 cup shredded carrots  
1 large tomato  
1 small onion  
1 red pepper  
1 lb. bacon, cooked (crumbled)  
1 cup frozen peas, thawed  
1 cup shredded cheddar cheese  
8 oz. mayonnaise

Preheat oven to 400°.  
Prepare and bake cornbread as directed on package. Set aside to cool completely. Shred lettuce into a large bowl and add carrots. Finely dice tomato, onion and red pepper. Mix in with lettuce and carrots. Add cooked bacon, peas and cheese. Stir in mayonnaise and mix well. Crumble cooled cornbread. Fold into salad, mix well. Place in refrigerator and chill.

**TAMALE MEATBALLS**  
*(40-45 Meatballs)*

1 pkg. “JIFFY” Corn Muffin Mix  
2 eggs  
1/2 cup milk  
2 cans (10 oz.) enchilada sauce  
1/2 tsp. salt  
2 Tbsp. diced onion  
Dash pepper  
1-1/2 lbs. ground beef  
1 tsp. garlic powder  
2-1/2 cups shredded Monterey Jack cheese

Preheat oven to 400°, grease 8” square pan.  
Blend corn muffin mix, 1 egg and milk until well mixed. Pour into prepared pan. Bake **20 minutes**. Remove from oven, cool and crumble. Reduce oven to 350°. Combine cornbread, 1 egg, 1/2 cup enchilada sauce, salt, diced onion, pepper, ground beef and garlic powder, mix well. Shape into 1” balls and place in 13”x9” baking pan. Bake uncovered **35 minutes**. In a sauce pan, heat remaining enchilada sauce. Top cooked meatballs with sauce and sprinkle with cheese. Return to oven until cheese melts.
GERMAN CHOCOLATE CAKE
(9-12 Servings)

CAKE
1 pkg. “JIFFY” Golden Yellow Cake Mix
1 pkg. “JIFFY” Devil’s Food Cake Mix
1 cup water
4 eggs
2/3 cup oil
2 Tbsp. sour cream
1 pkg. (3.4 oz.) instant vanilla pudding mix

FROSTING
1 pkg. “JIFFY” White Frosting Mix
1/2 cup flaked coconut
1/2 cup chopped pecans
3/4 cup milk
1/4 tsp. maple flavoring
1/4 cup margarine or butter

Grease two 9” microwave safe cake pans.
Mix cake ingredients together for 2 minutes. Divide batter evenly into the two prepared pans. Microwave one at a time, on high 6-7 minutes or until done. Rotate every 2 minutes if microwave does not have a turntable. Remove from microwave oven and invert on serving plates. Set aside to cool. For frosting, blend together frosting mix, coconut and pecans. Add milk, maple flavoring, and margarine or butter, blending well. Microwave on high 6-7 minutes, or until thickened, stirring at 2 minute intervals. Cool slightly and spread on top of cooled cakes.

BAKING TIP
As temperatures vary in microwave ovens, it may be necessary to increase or decrease suggested cooking time a few seconds at a time to obtain the degree of moisture you prefer.
GINGERBREAD
(9-12 Servings)

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

Grease microwave safe 10 cup Bundt pan.
Mix baking mix with brown sugar and spices. Stir in eggs and milk. Add molasses and melted shortening and beat thoroughly. Spread batter into prepared pan and microwave on high 4 minutes. Microwave on medium another 3 minutes. Cool in pan 10 minutes, remove and serve.

QUICK-AS-A-WINK CHERRY CAKE
(9-12 Servings)

1 pkg. “JIFFY” Golden 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 margarine or butter, softened
2 eggs
1/2 cup water
flaked coconut (optional)

Line 9” round microwave safe dish with wax paper.
Sprinkle chopped pecans evenly over bottom of prepared dish. Spoon pie filling over pecans and set aside. Combine cake mix, vanilla pudding mix, margarine or butter, eggs and water. Beat 3 minutes. Pour cake batter evenly over cherries. Microwave on high 12 minutes, rotating every 3 minutes if microwave does not have a turntable. Invert on serving plate. Decorate top with flaked coconut (optional).
DEVIL’S FOOD PUDDIN’ CAKE  
(9-12 Servings)

1 pkg. “JIFFY” Devil’s Food Cake Mix  
5 Tbsp. instant vanilla pudding mix  
2 eggs  
1/2 cup water  
1/4 cup margarine or butter, softened

Grease 8” or 9” microwave safe dish. Combine all ingredients. Pour into prepared dish. Microwave on high 6 minutes or until top of cake looks dry. Remove from microwave oven and invert on serving plate immediately. Cool and frost.

CREAMY FUDGE BROWNIES  
(9-12 Servings)

BROWNIE
1 pkg. “JIFFY” Fudge Brownie Mix  
1 egg

TOPPING
1 pkg. (8 oz.) cream cheese  
1/2 cup sugar  
1 egg  
1 Tbsp. water  
2 Tbsp. oil  
dash salt  
1 pkg. (6 oz.) chocolate chips

Grease 9” round microwave safe dish. Blend brownie ingredients thoroughly and spread into prepared dish. Microwave on high 4 minutes. Rotate every 2 minutes if microwave does not have a turntable. Beat cream cheese until light and fluffy. Beat in sugar, egg and salt. Stir in chocolate chips. Spread cream cheese mixture on top of brownies and microwave an additional 5 minutes, turning occasionally. Cool completely, slice and serve.
FUDGE BROWNIES
(9-12 Servings)

1 pkg. “JIFFY” Fudge Brownie Mix  1 egg
2 Tbsp. oil  2 Tbsp. water

Lightly grease 9” round microwave safe dish. Combine brownie mix, oil, egg and water until blended. Microwave on medium 5 minutes. Cool in pan. Cut and serve. Frost with “JIFFY” Fudge Frosting (optional).

CHEWY BARS
(9-12 Bars)

1 pkg. “JIFFY” Golden Yellow Cake Mix  1 egg
1/4 cup light brown sugar  1 Tbsp. water
1 Tbsp. margarine or butter  1/2 cup chocolate chips
1 Tbsp. corn syrup  1/2 cup chopped walnuts
powdered sugar

Lightly grease 9” round microwave safe dish. Blend all ingredients well. Spread batter in prepared pan. Microwave on high 4 minutes. Rotate every 2 minutes if microwave does not have a turntable. Microwave 1 additional minute on medium. Cool 10 minutes and invert pan on serving dish. Sprinkle with powdered sugar. Cut into bars.

FUDGE SAUCE
(One Cup)

1 pkg. “JIFFY” Fudge Frosting Mix  2 Tbsp. margarine or butter
1 Tbsp. light corn syrup  1/4 cup milk

Mix all ingredients in a microwave safe bowl. Microwave on high 1 minute. Stir and repeat two times. Remove from oven, cool slightly.
CHOCOLATE QUICK CAKE
(9-12 Servings)

CAKE
1 pkg. "JIFFY" Golden Yellow Cake Mix
3/4 cup chocolate powdered drink mix
1/4 cup margarine or butter

FROSTING
1 container (8 oz.) whipped topping, thawed
1 tsp. cocoa

Grease microwave safe 10 cup Bundt pan.
Combine all cake ingredients and beat on low until well blended—about 2 minutes. Pour batter into prepared pan and microwave 6 minutes on high, or until cake is done. Remove from oven and invert on serving plate, cool and set aside. For frosting, blend whipped topping, cocoa and chocolate drink mix. Spread over cooled cake.

MICROWAVE CARAMEL CORN
(26 One Cup Servings)

1 pkg. "JIFFY" White Frosting Mix
1/2 cup margarine or butter
1/4 cup light corn syrup
1/4 tsp. maple flavoring

1/2 cup water
2 eggs
1 Tbsp. cocoa

Mix all ingredients, except soda and popped corn, in an ungreased microwave safe bowl. Microwave on high 2-1/2 minutes. Stir. Microwave an additional 2-1/2 minutes and remove from oven. Stir in baking soda, mixing well. Pour over popped corn in a large paper bag. Shake several times. Put bag of popcorn in microwave for 1-1/2 minutes. Remove and shake several times. Repeat once. Store in airtight container. Freeze 10 minutes to set.
MICROWAVE PIZZA
(6-8 Servings)

1 pkg. "JIFFY" Pizza Crust Mix
Parmesan cheese
pizza sauce
pizza toppings

Grease 13" microwave safe plate.
Prepare pizza crust according to package directions. Grease fingers and press dough on bottom of plate. Microwave on high 6 minutes. Spread sauce on top of crust. Sprinkle with cheese and top with your favorite toppings. Microwave on high an additional 6 minutes. Let stand for 5 minutes before cutting.

REUBEN WEDGES
(6-8 Servings)

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

Grease 13" microwave safe plate.
Prepare pizza crust according to package directions. Let rest in warm place, covered, for 5 minutes. Press dough with greased fingers on prepared plate. Brush edges of crust with Worcestershire Sauce and microwave on high 6 minutes. Rotate every 2 minutes if microwave does not have a turntable. Spread thousand island dressing on crust. Sprinkle sauerkraut, corned beef and cheese on top. Microwave on high 4 minutes. Turn plate every 2 minutes while microwaving or use turntable.
APPLE WALNUT COFFEE CAKE
(9-12 Servings)

2 cups “JIFFY” Baking Mix
1/3 cup brown sugar, packed
1/2 cup chopped walnuts, divided
1/2 tsp. ground cinnamon

Grease 8” square microwave safe dish.
Mix together brown sugar and 1/4 cup walnuts, set aside. In a separate bowl, blend baking mix, 1/4 cup walnuts, cinnamon, milk and applesauce. Beat 30 seconds. Spread into prepared dish. Sprinkle with brown sugar mixture. Microwave on high 6-9 minutes. Cake is done when top springs back when touched lightly and begins to pull away from the sides of the dish.

“JIFFY” PINEAPPLE UPSIDE-DOWN CAKE
(9-12 Servings)

1 pkg. “JIFFY” Golden Yellow Cake Mix
1/2 pkg. “JIFFY” White Frosting Mix
1/4 cup margarine or butter
1/4 tsp. maple flavoring

4 maraschino cherries, halved
1 cup sliced or crushed pineapple (drained)
1/4 cup oil
1/4 cup water
1 egg

Melt margarine or butter in 8” round microwave safe dish. Combine frosting mix and maple flavoring together. Sprinkle frosting mixture on top of margarine or butter. Place maraschino cherry halves and pineapple on top of frosting mixture. In separate bowl, combine cake mix, oil, water and egg. Pour batter over pineapple mixture. Microwave on high 7 minutes. Cool 10 minutes. Invert on serving plate.
**“JIFFY” CAKES**  
(9-12 Servings)

1 pkg. “JIFFY” Golden Yellow, Devil’s Food or Lemon Cake Mix 1 egg  
1/3 cup oil  
1/2 cup water

**Grease round 9” microwave safe dish.**  
Combine cake mix, egg, oil and water in mixing bowl. Pour batter into prepared dish. Bake in microwave on high 5-6 minutes. Cake will not brown. Cake is done when top is no longer wet and sides pull away from pan. Remove and invert on serving plate immediately. Cool and frost.

**“JIFFY” WHITE CAKE**  
(9-12 Servings)

1 pkg. “JIFFY” White Cake Mix 1 Tbsp. oil  
1 egg white  
1/2 cup water

**Grease round 9” microwave safe dish.**  
Combine cake mix, egg white, oil and water in mixing bowl. Pour batter into prepared dish. Bake in microwave on high 5 minutes. Cake will not brown. Cake is done when top is no longer wet and sides pull away from pan. Remove and invert on serving plate immediately. Cool and frost.

**EASY GLAZE**

1/2 cup powdered sugar  
2 Tbsp. milk or water  
1/2 tsp. vanilla extract

Combine all ingredients. Stir until smooth. Drizzle over favorite cake.
SPOON BREAD CASSEROLE
(6-8 Servings)

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

Pour margarine or butter and corn into 10" round ungreased microwave safe dish. Blend in sour cream. Beat eggs and stir in with corn muffin mix. Blend thoroughly. Microwave on medium 7 minutes, then microwave on high 8 minutes. Rotate every 2 minutes if microwave does not have a turntable. Remove from microwave. Let sit a few minutes and serve.

“JIFFY” MICROWAVE CORNBREAD
(9-12 Servings)

1 pkg. “JIFFY” Corn Muffin Mix
1/3 cup + 2 Tbsp. milk
1 egg

Grease round 8" or 9" microwave safe dish. Mix ingredients until well blended. Microwave 8 minutes on medium. Rotate every 2 minutes if microwave does not have a turntable.
"JIFFY" CHOCOLATE FUDGE
(8-10 Pieces)

1 pkg. "JIFFY" Fudge Frosting Mix  
1/4 cup chocolate chips  
6 tsp. hot water  
1/2 tsp. vanilla extract

Generously grease 9"x5" loaf pan.  
Mix frosting mix and hot water in a microwave safe large bowl and cover with paper plate. Microwave on high 3-1/2 minutes. Remove from microwave and test with candy thermometer to 240°. Stir in chocolate chips and vanilla, blending well. Pour into prepared pan. Cool and cut.

Variation: Add 2 tablespoons peanut butter, 8 teaspoons hot water and 1/2 cup chocolate chips. Microwave on high 4 minutes.

FUDGE CREAM BARS
(9-12 Bars)

CRUST
1 cup "JIFFY" Baking Mix  
1 cup "JIFFY" Fudge Frosting Mix  
1/3 cup margarine or butter  
1/2 cup chopped nuts

FILLING
2/3 cup "JIFFY" Fudge Frosting Mix  
1 pkg. (8 oz.) cream cheese, softened  
1 egg  
1 tsp. vanilla extract

Mix together baking mix, frosting mix, margarine or butter and chopped nuts until crumbly. Press half of crust mixture into un-greased, microwave safe 8" square pan. Microwave 2 minutes on high. Mix together filling ingredients and spread on top of crust. Sprinkle remaining crust mixture over filling. Microwave 4 minutes on high. Microwave 1 minute on medium. Cool and cut.
MICROWAVE MUFFINS

Use paper liners in a microwave safe muffin pan. Combine muffin mix, egg and milk just until blended. Fill muffin cups 1/3 full. Microwave on high for time listed below. Serve warm.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>2 MUFFINS</th>
<th>4 MUFFINS</th>
<th>6 MUFFINS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn</td>
<td>1-1/2 min.</td>
<td>2 min.</td>
<td>3 min.</td>
</tr>
<tr>
<td>Apple-Cinnamon, Banana, Blueberry, Chocolate, Bran with Dates, Oatmeal, Raspberry</td>
<td>1-1/2 min.</td>
<td>2 min.</td>
<td>3 min.</td>
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</tbody>
</table>

MICROWAVE BISCUITS

Prepare biscuits according to package directions. Spoon batter into paper liners, 2/3 cup full for drop biscuits. For rolled biscuits, roll on floured surface to 1/2" thick. Cut with 2” cutter and microwave on high for time listed below. Serve warm.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>2 BISCUITS</th>
<th>4 BISCUITS</th>
<th>6 BISCUITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baking Mix or Buttermilk Biscuit Mix (Rolled Biscuits)</td>
<td>30 sec.</td>
<td>1 min.</td>
<td>2 min.</td>
</tr>
<tr>
<td>(Drop Biscuit)</td>
<td>1 min.</td>
<td>1-1/2 min.</td>
<td>2 min.</td>
</tr>
</tbody>
</table>
**CAMPFIRE BISCUITS**

(12-15 Biscuits)

2 cups "JIFFY" Baking Mix  2/3 cups water

Mix ingredients to form a soft dough. Knead well. If the dough is too soft, add a little more baking mix for dry handling. Put a little flour on a sheet of aluminum foil and pat dough to about 1/2" thickness. Use soup can as a biscuit cutter (see Baking Tips on next page). Bake with moderate heat for **15-20 minutes**, or until biscuits are lightly browned on top. Remove from heat and serve hot.

**MUFFINS IN A PAN**

(9-12 Servings)

1 pkg. "JIFFY" Apple Cinnamon,  1/3 cup water
Banana, Blueberry, Bran with 1 egg (optional)*
Dates, Chocolate, Oatmeal or Raspberry Muffin Mix

Mix ingredients together and pour into a greased 8" square aluminum pan. Bake with moderate heat for **25-30 minutes**. Crust will be golden brown. Bottoms will burn easily.

*If egg is used, reduce liquid to 1/4 cup.

**JOHNNY CAKE**

(9-12 Servings)

1 pkg. "JIFFY" Corn Muffin Mix  1/2 cup water
1 egg (optional)*

Mix ingredients together and pour batter into a greased 8" square aluminum pan. Bake with moderate heat for **25-30 minutes**. If you prefer a thicker Johnny Cake, use two packages corn muffin mix with 1 cup water.

*If egg is used, reduce liquid to 1/4 cup.
REFLECTOR OVEN

To make a reflector oven, place one aluminum pan in back of grill to reflect heat. Place another pan (supported by rods) above the grill to reflect heat down.

BAKING WITH REFLECTOR OVEN

Hot coals should be placed directly in front, but not under the baking pan. Concentrated radiant heat around the baking pans is necessary for best results. During baking, items should be checked on bottom as well as the top.

Baking Tip: Baking time on a windy day may take somewhat longer. Times shown for all recipes are basic for a Reflector Oven. For conventional baking, times should be reduced as indicated on package.

BAKING TIPS

For a biscuit cutter, use soup can or can of comparable size. Remove one end for cutting. Punch holes in opposite end for air.

For a rolling pin, cover plastic bottle with aluminum foil.
**KAMPER KAKES**
(Eight 4" Pancakes)

1 pkg. “JIFFY” Apple Cinnamon, Banana, Blueberry, Bran with Dates, Chocolate, Oatmeal or Raspberry Muffin Mix
1 egg
1/2 cup water
Mix all ingredients and cook on hot greased griddle. Turn pancakes when bubbles appear and edges begin to dry. Serve warm with your favorite topping.

**KORN KAKES**
(9-12 Pancakes)

1 pkg. “JIFFY” Corn Muffin Mix
1 egg
2 Tbsp. melted shortening
3/4 cup milk
Blend ingredients together well. Cook on hot greased griddle. Turn pancakes when bubbles appear and edges begin to dry. Serve warm with your favorite topping.

**SWEET BREAKFAST BUTTONS**
(25-30 Servings)

2 cups “JIFFY” Baking Mix
2/3 cup water
Mix ingredients together, forming a dough. Roll dough into balls half the size of walnuts. Fry in skillet with about 1” to 1-1/2” oil heated to 375°, or near smoking point. Turn balls with tongs for uniform browning. Remove from oil, drain on paper towels. Roll in cinnamon-sugar mixture and serve warm.

**CINNAMON–SUGAR MIXTURE**

For cinnamon-sugar mixture, mix 3 parts sugar to 1 part cinnamon.
FRUIT COBBLER

For each serving use a square of aluminum foil. Place favorite fruit (peach, apple, pear or apricot) cored and sliced in center of foil. Sprinkle with sugar and 2 tablespoons “JIFFY” Baking Mix. Bring two ends of foil over cobbler and double fold to make a tight seal. Bake on hot coals 15-20 minutes. Remove from coals and serve warm.

DUMPLINGS
(10-12 Servings)

2 cups “JIFFY” Baking Mix 2/3 cups milk

Combine ingredients until well blended. Spoon dough on boiling stew. Cover tightly; reduce heat and simmer 12 to 15 minutes.

CINNAMON ROLL UPS
(8-10 Rolls)

2 cups “JIFFY” Baking Mix 2/3 cup water
margarine or butter, melted cinnamon—sugar mixture

Stir baking mix and water together to form a dry dough—if necessary, add more baking mix. Place dough on a floured piece of aluminum foil and pat or roll until 1/2” thick. Brush top with melted margarine or butter, and sprinkle with cinnamon-sugar mixture. Roll the dough into the shape of a jelly roll and cut into 1” pieces. Place close together on lightly greased aluminum baking sheet. Allow dough pieces to double in size. Bake with moderate heat 25-30 minutes or until lightly browned on bottom.

TIP FOR FREEZE DRIED FRUITS

1 oz. package makes one 8” pie or use fruits for dessert as directed on package.
**CAMPER TWISTS**  
*(12-15 Twists)*

1 pkg. “JIFFY” Pie Crust Mix  
cinnamon—sugar mixture  
5 Tbsp. water

Prepare pie crust mix as directed on package, using 5 Tbsp. water and roll thin. Cut strips 1/2” wide and about 6” long. Twist strips together, dip in cinnamon-sugar mixture and place on aluminum baking sheet. Bake with moderate heat **15-20 minutes** or until lightly browned.

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**CANOES**  
*(8 Canoes)*

2-1/2 cups “JIFFY” Baking Mix  
1 pkg. hot dogs  
2/3 cup water

Mix baking mix and water to form dough. On floured piece of aluminum foil pat or roll dough into 15”x11” rectangular shape about 1/4” thick. Cut strips 5-1/2”x3” and wrap half way around each hot dog. Moisten fingers with water and pinch ends together. Leave top open for condiments. Bake with moderate heat **25-30 minutes**, or until lightly browned.

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**KAMPER ROPES**

For each rope measure 3/4 cup “JIFFY” Baking Mix into pan. Add enough water for a doughy consistency. Tear off 12 lengths of 12” aluminum foil. Divide dough into twelve 8” lengths of dough. To each piece of aluminum foil, place one length of dough. Roll foil loosely around dough 3 times, then turn each end tight. Place each wrapped foil rope in a bed of burned down coals, or on grill over open fire. With tongs, turn ropes every 1/2 to 1 minute, and bake **8 to 15 minutes**, depending on degree of heat. Serve immediately with butter, honey or maple syrup.
AVAILABLE LINE OF "JIFFY" mixes

40 OZ. BAKING MIX
BUTTERMILK BISCUIT MIX

40 OZ. BUTTERMILK COMPLETE PANCAKE AND WAFFLE MIX

8 OZ. BUTTERMILK COMPLETE PANCAKE AND WAFFLE MIX
PIZZA CRUST MIX
PIE CRUST MIX
FUDGE BROWNIE MIX
APPLE CINNAMON MUFFIN MIX
BANANA MUFFIN MIX
BLUEBERRY MUFFIN MIX
BRAN WITH DATES MUFFIN MIX
CHOCOLATE MUFFIN MIX
CORN MUFFIN MIX
OATMEAL MUFFIN MIX
RASPBERRY MUFFIN MIX
DEVIL'S FOOD CAKE MIX
GOLDEN YELLOW CAKE MIX
LEMON CAKE MIX
WHITE CAKE MIX
FUDGE FROSTING MIX
WHITE FROSTING MIX
TOUR INFORMATION

Tours are scheduled between the hours of 9:00 a.m. and 1:30 p.m., Monday through Friday, excluding national holidays. A tour lasts about one and one-half hours and consists of a slide presentation, refreshments and a walk through our packaging plant.

We can accommodate up to 60 people, 6 years and older, during one tour. We prefer 1 adult chaperone for every 10 children attending. Families are welcome; however, for safety reasons, children younger than 6 cannot be taken into the plant. An area will be designated in our Tour Center where one of the adults in your group must wait with the younger children.

There is one flight of stairs (18 steps) and the length of the plant is approximately one city block. Bus and travel trailer parking is available.

The tour is free; however, reservations are required in advance to accommodate everyone.

For more information or to make a reservation, please call (734) 475-1361.
HOW FRESH IS YOUR "JIFFY" PRODUCT?

The following is an explanation of how to determine the age of your "JIFFY" products.*

All products will have a "Best If Used By" date that is based on a fourteen-month shelf life and printed on the top of each box in a format similar to that shown below:

Below the "Best If Used By" there is a line that contains one letter, followed by four numbers, ending with one letter. The first letter represents the production line used while manufacturing the mix. The first number is the year of production. The next three numbers represent the Julian day of the year. The last letter symbolizes the production shift.

Example: “R7354C” indicates that the product was produced on the “R” line on the 354th day of 2007, during the “C” (3rd) shift.

*This explanation is for product produced after November 2004.
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September 26, 2008

Shirley J. Sliker
4330 Hulett Rd
Okemos, MI 48864-2434

Dear Shirley:

Thank you for taking time to visit our website and for requesting our recipes. It would be our pleasure to send you a copy of our Hospitality in a "JIFFY" recipe book.

We are delighted to share with you several of our old time favorite recipes, along with some new and updated ones. On pages 49-59 you will find our "Microwave Recipes". If you enjoy camping, please turn to pages 60-64 for "Camping Recipes".

We appreciate your interest in our "JIFFY" Products. If you are unable to locate your favorite "JIFFY" Mix, may we suggest a word to the store manager where you shop or check out the Product Locator Service on our website.

Sincerely,

CHELSEA MILLING COMPANY

Ms. Tracy A. Bumpus
Consumer Relations

Encl.