QUALITY AND VALUE SINCE 1930

America’s Favorite

"JIFFY"

mixes

RECIPIES

Hospitality in a "JIFFY"

Many New Recipes
Along with
Old Time Favorites
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= Child Friendly Recipes
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 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 18 "JIFFY" Mixes. Our mixes provide you, our consumer, with the best value available. We define value as the highest quality ingredients at 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 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 and our product is shipped out 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."
"JIFFY" Mixes are compatible to the use of egg substitute 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. The richer liquids provide, of course, a richer finished product. The richer liquids also provide 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 Nutritional Values, please see side panel of packages.
HAM & CHEESE TARTS
(24 Tarts)

CRUST
2 cups "JIFFY" Baking Mix
2/3 cup milk

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

Preheat oven to 350°, grease a 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" biscuit cutter, cut out 24 round biscuits. Place each biscuit in greased muffin cup and mold to fit bottom and slightly up the sides. Set aside. Blend cream cheese, milk, orange peel, mustard, chives, season salt and garlic salt. Fold in ham and sour cream. Spoon 1/2 tablespoon of filling into each cup. Sprinkle with paprika and bake for 20-25 minutes.

HUSH PUPPIES
(56 Small Hush Puppies)

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

Preheat deep fryer oil to 375°.
Stir all ingredients until well mixed. Drop by level teaspoon into hot oil and fry about 2 minutes (1 minute on each side). Drain and serve.
CRAZEE BREAD STICKS
(24 Bread Sticks)

3 pkgs. “JIFFY” Pizza Crust Mix
1½ cups warm water
1/2 cup melted butter or margarine

Preheat oven to 425°, grease a cookie sheet and sprinkle cookie sheet with cornmeal.
Mix Pizza Crust Mix and warm tap water. Set aside to rise, in a warm place, about 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” oblong roll. Twist each roll and place on prepared cookie sheet. Bake 10-12 minutes. Drizzle with melted 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 & herb seasoning
1 cup warm water
1 (3 oz.) pkg. pepperoni slices, chopped
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese

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

Preheat oven to 375°, grease 2 cookie sheets.
Combine Pizza Crust Mix and seasoning, stir to blend, then add warm water to form a dough. Blend in pepperoni and mozzarella cheese. Spread Parmesan cheese onto flat surface, drop a heaping tablespoon of dough into cheese. Roll dough into 7” strips. Place about 1” apart on cookie sheet. Bake for 18-20 minutes. Mix coating ingredients together thoroughly. After removing sticks from the oven brush tops with coating mixture, while still warm. Let stand for 5 minutes on cookie sheet and remove to a serving plate.
CHEESE AND CHILI CORNBREAD
(8-10 Servings)

1 Pkg. "JIFFY" Corn Muffin Mix
3 eggs
1 can (8 oz.) whole kernel corn, drained
1 can (4 oz.) chopped green chilies
3/4 cup melted margarine
1 tsp. baking powder
1 tsp. salt
1 cup sour cream
1/4 lb. Monterey Jack cheese (coarsely grated)

Preheat oven to 350°, lightly grease a 9”x9” square pan.

Lightly beat eggs with a whisk. Add whole kernel corn and chopped green chilies beating well. Stir remaining ingredients into egg mixture and mix until well blended. Pour batter into prepared pan and bake for approximately 45 minutes or until golden brown. Cut into squares and serve hot with butter, if desired.

PASTRY BAKED BRIE’
(8 Servings)

1 pkg. "JIFFY" Pie Crust Mix
3 oz. softened cream cheese
1 (8 oz.) Brie’ cheese round (4½” 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 well with plastic wrap and refrigerate 30 minutes. Remove from refrigerator and divide into halves. On a floured surface, roll out each half to 1/8” thick. Cut a 7” pastry circle from each half. Place one pastry circle onto an un-greased cookie sheet. Place Brie’ in center of pastry. Lightly wet edges and place the other 7” pastry half on top. Pinch edges together lightly to seal, and if desired, flute the edges. In a separate bowl, beat egg with water and brush over the top and sides of the pastry. Bake 15-20 minutes, or until golden brown. Remove from cookie sheet immediately. Let rest for 15 minutes to allow cheese to set. Delicious when served warm with apples or crackers.
CORN CAKE MUFFINS
(20-24 Muffins)

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

Preheat oven to 350°, grease a muffin tin or use paper liners. Mix all ingredients together in a large bowl until well blended. Fill muffin cups 2/3 full with mix. Bake for 15-20 minutes, or until lightly brown.

APPLE RAISIN MUFFINS
(8 Muffins)

1 pkg. “JIFFY” Apple-Cinnamon Muffin Mix
1 large apple, peeled and chopped (1 cup)
1/2 cup raisins
2 Tbsp. milk
1 egg

Preheat oven to 400°, grease a muffin tin or use paper liners. Mix all ingredients together until just blended. Pour batter evenly into prepared muffin tin. Bake 20 minutes. Remove from pan and serve warm.

OATMEAL MUFFINS
(12-15 Large Muffins)

1 1/2 cups “JIFFY” Baking Mix
4 Tbsp. softened butter
1 1/2 cup brown sugar
3 Tbsp. vanilla instant pudding mix
1 1/3 cups regular oats
1 cup milk
1 tsp. cinnamon
1/4 tsp. nutmeg
2 eggs

Preheat oven to 400°, grease a muffin tin or use paper liners. Cream butter and brown sugar together, add remainder of ingredients and blend until well mixed. In prepared muffin tin, fill each cup 3/4 full. Bake for 14-16 minutes.
MACADAMIA BANANA BREAD
(3 Small Loaves, 1 Large Loaf or 12 Muffins)

2 pkgs. “JIFFY” Banana Nut Muffin Mix
2 eggs
4 oz. cream cheese
1 cup bananas, mashed
1/4 cup orange juice
1 tsp. vanilla
1 Tbsp. grated orange peel
1 cup coconut flakes
3 Tbsp. vanilla instant pudding mix
1 jar (3 1/2 oz.) chopped macadamia nuts

Preheat oven to 350°, grease three 5 1/2” x 3” loaf pans (small), or one 9” x 5” loaf pan (large), or 12 muffin cups (or use paper liners).

In small bowl blend eggs, cream cheese, bananas, orange juice and vanilla. In medium size bowl, combine Banana Nut Muffin Mix, orange peel, coconut flakes and vanilla instant pudding mix. Add cream cheese mixture and blend well. Fold in macadamia nuts. For small loaf pan bake 35-40 minutes, 60-65 minutes for large loaf pan, and 20-25 minutes for muffins.

HONEY DATE MUFFINS
(12 Muffins)

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

Preheat oven to 350°, grease a muffin tin or use paper liners. Blend all dry ingredients together, add soft butter and mix well. Add milk, egg, honey and dates into dry ingredients and blend well. In prepared muffin tin, fill each cup 3/4 full. Bake for 15-20 minutes or until lightly brown.
BEE HIVES
(10 Muffins)

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

Preheat oven to 400°, lightly grease a muffin tin. Cream brown sugar, butter and honey and coat inside of muffin cups with mixture. Blend remaining ingredients together. Batter will be slightly lumpy. Fill muffin cups 1/2 full. Bake 15 to 17 minutes or until golden brown. Remove immediately and invert onto serving plate.

CHEESE BISCUITS
(25 Drop Biscuits)

1 1/2 cup "JIFFY" Baking Mix
2/3 cup milk
2/3 cup shredded cheddar cheese

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

Preheat oven to 450°. Combine melted butter with garlic powder for coating and set aside. Blend Baking Mix, milk and cheese together well. Drop by rounded teaspoon onto ungreased cookie sheet. Bake about 10 minutes or until lightly browned. Brush with coating, using entire amount. Remove from cookie sheet and serve warm.

PLEASE NOTE . . .

Recipes for "JIFFY" 40 oz. Baking (Biscuit) Mix and "JIFFY" Buttermilk Biscuit Mix are totally interchangeable.
EASY ROLLS  
(18 Rolls)

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

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

BREAKFAST COOKIES  
(28 Biscuits)

2 cups “JIFFY” Baking Mix  
1 lb. sausage  
2/3 cup milk  
12 oz. shredded cheddar cheese (1 package)

Preheat oven to 400°, lightly grease a jelly roll sheet.
Mix all ingredients together thoroughly. Drop by heaping tablespoon onto prepared jelly roll sheet. Bake 15-20 minutes or until lightly browned. Remove from cookie sheet and place on paper towel. Store in covered container in refrigerator.

TIPS FOR BETTER BISCUITS

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

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

CRUST
2 pkgs. "JIFFY" Pizza Crust Mix 2 Tbsp. brown sugar
1 tsp. cinnamon 1/2 cup warm tap water
1/2 cup sour cream

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

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

Preheat oven to 350°, lightly grease a cookie sheet.
In mixing bowl blend Pizza Crust Mix, cinnamon and brown sugar. Stir in water and sour cream. Place in a greased bowl, cover and let rise for about one hour or until doubled in size. Turn dough onto floured surface and roll into an oblong 24"x6". Spread melted butter on dough. Mix brown sugar and cinnamon together and sprinkle mixture on top of melted butter. Let stand for five minutes. Cut into 1"x6" strips. Fold strips in half and twist. Place on prepared cookie sheet and bake for 12-15 minutes. Whip dipping sauce ingredients together in a small bowl and serve for dipping.

HIGH ALTITUDE BAKING

Cake Mixes: (above 3500 ft.) Stir 11/2 Tbsp. flour into mix. Add 11/2 Tbsp. more water and mix as directed. Increase baking temperature to 375°.

Baking Mix, Buttermilk Biscuit and Muffins: Stir 2 Tbsp. flour into mix. Add 2 Tbsp. more liquid and mix as directed. Baking temperature remains at 400° for muffins and 450° for the biscuits.
ITALIAN PARMESAN BREAD  
(1 Loaf)

2 pkgs. “JIFFY” Pizza Crust Mix  2/3 cup Parmesan cheese
1 cup bread flour  1 Tbsp. Italian spice
1 1/2 cups hot tap water


"JIFFY" ZUCCHINI CHEDDAR BREAD  
(1 Loaf)

3 cups “JIFFY” Baking Mix  1/2 cup water
1 Tbsp. parsley  1 egg
1 Tbsp. onion powder  1/2 cup shredded cheddar cheese
1 tsp. dry yeast
1/2 tsp. dried basil
1 cup shredded zucchini (unpeeled)

BONANZA BROWNIE
(2 Dozen)

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 an 8"x8" pan.
Mix all ingredients together well. Spread batter in prepared pan and bake about 30 minutes. Cool and cut into squares.

BROWNIE PEANUT BUTTER SWIRL
(24 Brownies)

BROWNIE
3 pkgs. "JIFFY" Fudge Brownie Mix
3 eggs

1/3 cup oil
3 Tbsp. water
1/3 cup chocolate chips

FILLING
3/4 cup peanut butter
1/3 cup margarine
1/3 cup sugar

2 Tbsp. flour
3/4 tsp. vanilla
2 eggs

Preheat oven to 350°, grease a 9"x13" pan.
Mix together brownie mix, eggs, oil and water. Stir in chocolate chips. Pour half the batter into prepared pan. In a separate bowl, beat peanut butter, margarine and sugar until smooth. Add flour, vanilla and eggs. Beat until smooth. Spread peanut butter mixture on top of brownie mixture in pan. Spread remaining brownie batter on top and bake for 40-45 minutes. Remove from oven, cool and cut into squares.

TIPS FOR BETTER BROWNIES

Be careful to not over bake brownies. Use minimum time and bake until center is set and feels firm when lightly touched; over baking 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
(24 Servings)

BROWNIE
3 pkgs. “JIFFY” Fudge Brownie Mix
1/2 cup chocolate chips
3 eggs

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

legg

Preheat oven to 350°, grease a 9”x13” pan.
Mix all brownie ingredients together until blended. Pour half of batter into prepared pan. Prepare filling by melting caramels with 1 Tbsp. water. Set aside to lightly cool. Blend cream cheese and egg together and swirl into caramel mixture. Pour over brownie layer in pan and top with rest of brownie mixture (will not completely cover bottom layer). Sprinkle with chopped nuts. Bake for 32-38 minutes or until toothpick comes out fairly clean.

BROWNIE TREATS
(20 Brownies)

2 pkgs. “JIFFY” Fudge Brownie Mix
2 Tbsp. water

4 Tbsp. oil
2 eggs
20 mini peanut butter cups

Preheat oven to 350°, grease bottom of a 9”x9” pan.
Mix together all ingredients except peanut butter cups. Pour batter into prepared pan. Place peanut butter cups evenly on the batter to have one in each of the 20 brownies when cut. Slightly press peanut butter cups into batter. Bake 30-35 minutes. Let cool completely, cut with plastic knife and serve.
PINEAPPLE UPSIDE-DOWN CAKE
(9-10 Servings)

1 pkg. "JIFFY" Golden Yellow Cake Mix  
1/4 cup butter  
1/2 cup brown sugar  
1 egg

1 can (15 oz.) crushed pineapple, drained, saving juice  
1/2 cup reserved pineapple juice and water

Preheat oven to 350°. Melt butter in an 8” square cake pan or 9” round cake pan, and add brown sugar. Drain pineapple (reserving juice for cake). Sprinkle pineapple over butter and brown sugar mixture. Set aside. Add enough water to the reserved juice to measure 1/2 cup. Beat Golden Yellow Cake Mix, egg, and juice together for 4 minutes on medium speed. Pour batter over top of pineapple mixture. Bake for 40-50 minutes, or until toothpick inserted in center comes out clean. Cool in pan 1-2 minutes. Invert onto serving plate. Cool or serve warm. Delicious served with whipped topping.

(Fruit cocktail may be substituted for pineapple)

CHOCOLATE PUDDING CAKE
(6 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

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

Variation: Follow the above recipe substituting the Golden Yellow Cake Mix for Devil’s Food and White Frosting for the Fudge Frosting Mix. Add 2 tsp. vanilla to the rest of the ingredients.
**LEMON POUND CAKE**  
(12 Servings)

**CAKE**

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

**GLAZE**

1 pkg. “JIFFY” White Frosting Mix  
1 Tbsp. hot water  
2 Tbsp. lemon juice

Preheat oven to 350 °, grease a 10 cup bundt pan. Mix Golden Yellow Cake Mix with pudding. Add butter, sour cream, eggs, and lemon extract until moistened, then beat 1 minute on medium speed. Pour batter into prepared pan and bake 45-50 minutes or until toothpick inserted in center comes out clean. Mix glaze ingredients together and beat 2 minutes with mixer on high. Drizzle over warm cake.

**“JIFFY” PUDDIN’ CAKE**  
(8-10 Servings)

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

Preheat oven to 350 °, generously grease an 8" square pan and lightly dust with flour. Beat all ingredients together for 3 minutes with electric mixer, at medium speed. 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 Devil’s Food Cake Mix in place of Golden Yellow Cake Mix and substitute 6 Tbsp. instant chocolate pudding instead of vanilla pudding.
PUMPKIN CAKE
(12 Servings)

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

Preheat oven to 350°, grease an 8" cake pan. Mix Golden Yellow Cake Mix, cloves, pudding and pie spice together. Add egg, water and pumpkin. Mix with electric mixer on medium—high for 4 minutes. Pour into prepared cake pan. Bake 30-40 minutes or until toothpick comes out clean. Serve warm. Delicious with whipped topping.

L & J BUTTERMILK CAKE
(24 Servings)

CAKE
2 pkgs. “JIFFY” White Cake Mix
1 cup buttermilk
1/2 tsp. almond extract
6 egg whites
1 tsp. cream of tartar
2 Tbsp. sugar

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

Preheat oven to 350°. Grease and flour two 9" round pans, or one 9"x13" cake pan. Combine the White Cake Mix and buttermilk together. With an electric mixer, mix for 3 minutes on medium speed. Add almond extract and beat for 1 minute. In a 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 and bake 30-35 minutes, or until toothpick inserted into center comes out clean. Let cool on rack. For frosting, combine flour and milk in a saucepan. Stir over low heat until very thick and smooth. Let cool. In a separate bowl, beat butter until creamy. Add White Frosting Mix and beat until fluffy. Blend in vanilla, add the cooled flour mixture, and beat until thick and smooth. Frost top and sides of cooled cake.
HAWAIIAN DESSERT
(24 Servings)

CAKE
1 pkg. “JIFFY” Golden Yellow Cake Mix
1/2 cup water
1 egg

COATING
1 pkg. instant vanilla pudding mix
1 cup milk
4 oz. cream cheese
1 (8 oz.) frozen whipped topping (thawed)
coconut flakes (optional)
1 large can crushed pineapple (drained)

Preheat oven to 350°, grease a 9”x13” pan.
Prepare cake Mix as directed on package. Bake in prepared pan for 20 minutes. Set aside to cool. Mix instant vanilla pudding mix, milk and cream cheese together. Spread over cooled cake. Spread drained pineapple over pudding mixture. Spread whipped topping over pineapple. If desired, sprinkle with coconut flakes. Chill and serve.

SNACKING CAKE
(12-16 Servings)

1 pkg. “JIFFY” Devil’s Food Cake Mix
1 egg
3/4 cup water
2 Tbsp. oil
1/2 cup chocolate chips

Preheat oven to 350°, grease an 8” square pan.
In a large bowl, combine all ingredients and mix well. Pour batter into prepared pan. Bake for about 30-35 minutes or until toothpick comes out clean when inserted into the center. Cool slightly and cut into squares. Serve warm or cooled.
PUMPKIN CHEESE CAKE
(12 Servings)

CRUST
2 pkgs. “JIFFY” Golden Yellow Cake Mix
1/2 tsp. cinnamon
1/8 tsp. ground cloves

FILLING
3 (8 oz.) pkgs. cream cheese
1 (14 oz.) can sweetened condensed milk
1 (16 oz.) can solid pack pumpkin

Preheat oven to 375°.
Combine crust ingredients in a large bowl. Press into bottom, and slightly up the sides of an ungreased 10” spring-form pan.
Cream the cream cheese pkgs. together in a large bowl. Add sweetened condensed milk. Beat on medium with electric mixer for 2 minutes. Add remaining filling ingredients, beating on medium for 1 minute. Pour pumpkin mixture in prepared crust. Bake 60-70 minutes, until center becomes firm. Remove from oven and cool on rack. Refrigerate for 2 hours. Loosen and remove sides of pan. Delicious when served with whipped topping and almonds sprinkled on top.

FRUIT MAGIC
(6-9 servings)

1 “JIFFY” White Cake Mix* 1/2 cup chopped nuts (optional)
1/4 cup soft margarine
1 can (15 3/4 oz.) pie filling

Preheat oven to 350°.
Select your favorite pie filling and spread in an 8”x8” pan. Combine one package “JIFFY” White Cake Mix and chopped nuts (if desired). Add margarine and stir until mixture is crumbly. Sprinkle over top of pie filling. Bake 45 to 50 minutes.
*“JIFFY” Golden Yellow Cake Mix may be substituted for “JIFFY” White Cake Mix.
LEMON FILLED BUNDT CAKE
(12-15 Servings)

CAKE
2 pkgs. “JIFFY” Golden Yellow Cake Mix
1 pkg. Instant lemon pudding mix

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

GLAZE
1 pkg. “JIFFY” White Frosting Mix
1 Tbsp. hot water
1/2 cup butter or margarine, softened
4 eggs
1 cup water
1 Tbsp. lemon juice or 1/2 tsp. pure lemon extract
1 cup flaked coconut
1 tsp. lemon juice or 1/2 tsp. pure lemon extract

Preheat oven to 350°. Grease and flour a 10 cup bundt pan. For filling, combine cream cheese, sugar, and lemon juice. Beat until smooth and stir in flaked coconut until well blended. Set aside. With mixer, beat all cake ingredients together on medium speed for 4 minutes. Pour cake batter into prepared pan. Spoon filling on top of batter, being careful not to touch the sides of the pan with the filling. Bake 50-55 minutes, or until the top springs back when lightly pressed. Cool until just warm. Remove from pan and cool completely. For glaze, blend all ingredients together well. Spread over top of cake and serve.

BANANA CAKE
(12 Servings)

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

Preheat oven to 350°, grease an 8” cake pan. Mix Yellow Cake Mix and vanilla instant pudding together, add rest of ingredients and mix with electric mixer on medium—high for 4 minutes. Pour into prepared cake pan. Bake for 30-35 minutes or until toothpick comes out clean.
RICH COCONUT DELIGHTS
(35-40 Bite Size Servings)

CRUST
2 pkgs. “JIFFY” White Frosting Mix (divide out 1/3 cup)
1 1/2 cups flour
1/2 cup graham cracker crumbs
1/3 cup chopped almonds
(set aside 2 Tbsp.)
1/2 cup (1 stick) butter or margarine, melted

FILLING
remaining “JIFFY” White Frosting Mix
1 pkg. (7 oz.) coconut
1 can (14 oz.) sweetened condensed milk
1 cup chopped nuts
1 pkg. (12 oz.) milk
chocolate chips
2 Tbsp. chopped almonds

Preheat oven to 350°, lightly grease a 9”x13” pan.
For crust, mix together 1/3 cup White Frosting Mix, flour, graham cracker crumbs, almonds and melted butter, until crumbly. Press into prepared pan. For filling, in a mixing bowl, combine remaining White Frosting Mix, coconut, sweetened condensed milk, nuts and mix well. Spread over crust. Sprinkle with chocolate chips and remaining 2 Tbsp. of almonds. Bake for 20-23 minutes or until edges are lightly brown. Cool completely before cutting.

KRISPY CANDY
(20 Pieces)

1 pkg. “JIFFY” White Frosting Mix
1 Tbsp. water or milk
1/3 cup crunchy peanut butter
1/2 cup marshmallows
1/2 cup crispy rice cereal
1/2 cup chopped peanuts

Lightly butter an 8” square pan.
In a glass bowl, blend White Frosting Mix, water, 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, about 1/2 hour. Cut into 1” pieces and serve.
CHOCO CHEWIES  
(32 Candies)

1 pkg. "JIFFY" Fudge Frosting Mix  
1/4 cup flour  
1/2 cup peanut butter  

1 egg  
1/2 cup coconut  
1/2 cup chopped pecans  
32 chocolate kisses

Preheat oven to 350°.
Mix Fudge Frosting Mix, flour, peanut butter and egg together until well blended. Add coconut and pecans. Shape into balls the size of walnuts. Place on ungreased cookie sheet. Press chocolate kisses into center of each cookie. Bake 8-10 minutes. Cool and serve.

CARAMEL PRALINES  
(20 Candies)

1 pkg. "JIFFY" White Frosting Mix  
6 tsp. hot water  
1/4 cup butterscotch chips  

1/2 tsp. vanilla  
1/3 cup chopped pecans  
1/4 cup chocolate chips

In small saucepan, blend together White Frosting Mix and water. Boil for 5 minutes or until a small amount of mixture dropped in cold water forms a soft ball. Add butterscotch chips, blending well. Remove from heat, add vanilla and pecans. Drop by rounded teaspoon onto wax paper. Set aside to cool. Melt chocolate chips in microwave on high 1 minute. Stir, then microwave another 15 seconds or as needed. Drizzle melted chocolate chips over top of candy.
RASPBERRY BARS
(16 Bars)

CRUMB MIXTURE
1 pkg. "JIFFY" Raspberry Muffin Mix
5 Tbsp. butter or Margarine, softened
1/4 cup quick oats
1/4 cup chopped pecans
or walnuts

FILLING
1/2 cup raspberry jam or preserves

Preheat oven to 350°, grease an 8" square baking pan.
In large mixing bowl, combine all crumb mixture ingredients. Beat until crumbly, scraping bowl often. Reserve and set aside 1/4 cup crumb mixture. Press remaining crumb mixture on bottom of baking pan. Spread filling on top of crumb mixture to within 1/2" from edge of unbaked crumb mixture. Sprinkle remaining crumb mixture over preserves. Bake 24-28 minutes or until lightly brown on top. Cool, cut into bars.

FRESH APPLE GLAZE COOKIES
(1 1/2 Dozen Cookies)

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

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

Preheat oven to 350°, lightly grease a cookie sheet.
Combine all cookie ingredients, blending well. Drop by rounded tablespoon onto cookie sheet. Bake for 12-15 minutes, until lightly brown. Remove from cookie sheet. For glaze, thoroughly blend White Frosting Mix and boiling water. Drizzle over cookies while still hot.
RASPBERRY COOKIES
(10-14 Cookies)

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

Preheat oven to 375°, lightly grease a cookie sheet. Blend Raspberry Muffin Mix, instant vanilla pudding mix and quick oats in a small bowl. Mix in softened butter or margarine until mixture resembles fine crumbs. Mix in egg until well blended. Roll into 3/4” to 1” balls and flatten slightly with a fork. Place on cookie sheet and bake 10-12 minutes, or until lightly brown.

SANDWICH COOKIE FILLING

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

Beat all ingredients together well, mixture will be very thick. Press a thin layer between cookies. Especially good on Raspberry Cookies.

BRAN WITH MOLASSES COOKIES
(2 Dozen Cookies)

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

Preheat oven to 350°, grease a cookie sheet. Combine ingredients in a bowl, blending well. Drop by rounded teaspoon onto cookie sheet. Bake about 10 minutes. Serve warm or cooled.
GERMAN CHOCOLATE SQUARES
(18 Squares)

CHOCOLATE SQUARES
1/3 cup "JIFFY" Baking Mix 1 cup sugar
2 oz. German sweet chocolate pinch of salt
1/4 cup butter or margarine 1 tsp. vanilla
3 eggs, beaten 1 cup chopped pecans

FROSTING
1 pkg. "JIFFY" White Frosting Mix
1/2 cup chopped pecans
1/4 cup butter

1/4 tsp. maple flavoring
1/2 cup coconut
1/2 cup milk
2 egg yolks


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.

Remove baked cookies immediately from the cookie sheet.
HOLIDAY SUGAR COOKIES
(2-3 Dozen Cookies)

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

Preheat oven to 350°.
In a large bowl, blend all ingredients. Chill 1 hour. On lightly floured surface, roll dough 1/8" thick. Cut in desired shapes with cutters and place on ungreased baking sheet. Bake 8-10 minutes or until golden brown. Cool and frost, if desired.

LEMON BARS
(12 Bars)

CRUST
1 cup "JIFFY" Baking Mix 1/4 cup powdered sugar
1/4 cup soft butter

FILLING
2 Tbsp. "JIFFY" Baking Mix 3 Tbsp. lemon juice
2 eggs, beaten 1/4 tsp. lemon rind
1 cup sugar 1 Tbsp. powdered sugar

Preheat oven to 350°.
Mix crust ingredients together until crumbly. Press into bottom of an ungreased 9"x9" pan. Bake for 20 minutes. With electric mixer, beat eggs on high until foamy. Add sugar, Baking Mix, lemon juice and rind. With electric mixture, beat 1 minute. Remove baked crust from oven and pour lemon mixture over crust. Bake for about 25 minutes. Remove from oven, cool, dust with powdered sugar and cut in bars.
CHOCOLATE CHIP COOKIES
(Approximately 36 Cookies)

2 cups "JIFFY" Baking Mix
1/2 cup butter or margarine
1/2 cup sugar
1/2 cup brown sugar
(firmly packed)
1 egg
1 tsp. vanilla
3/4 cup oatmeal
1 pkg. (6 oz.) chocolate chips

Preheat oven to 350°, lightly grease a cookie sheet. Cream butter, sugars, egg and vanilla well. Slowly add Baking Mix and oatmeal until well blended. Stir in chocolate chips. Drop by rounded tablespoon onto prepared cookie sheet. Bake about 10-12 minutes or until lightly browned.

"JIFFY" PEANUT BUTTER COOKIES
(2—2½ Dozen Cookies)

2 pkgs. "JIFFY" Golden Yellow Cake Mix
1 cup peanut butter
1/2 cup vegetable oil or shortening
2 eggs
1/2 tsp. vanilla
1/4 cup flour

Preheat oven to 350°. Mix all ingredients together until well blended. Roll into 1” balls and place on ungreased cookie sheet 1” apart. Press with fork in a crisscross pattern. If desired, sprinkle lightly with sugar. Bake 10-12 minutes. Cool before removing from pan.
CRISPY PEANUT BUTTER BARS
(24 Bars)

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

TOPPING
1/4 cup (1/2 stick) butter or margarine
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 a 9”x13” pan.
Combine Golden Yellow Cake Mix, peanut butter and margarine together until crumbly. Press into bottom of prepared pan. Bake 15 minutes or until lightly brown. Top with mini-marshmallows, return to oven and bake until the marshmallows are lightly brown. Remove from oven and set aside to cool. For topping, melt margarine, 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 into bars.

EASY COCONUT COOKIES
(3-4 Dozen Cookies)

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

Preheat oven to 350°.
In large mixing bowl, blend all ingredients together well. Roll into 1” balls. Place on ungreased cookie sheet 1” apart. Bake 10-12 minutes or until lightly browned.
"JIFFY" PINWHEEL COOKIES
(1½ to 2 Dozen Cookies)

**WHITE BATTER**
1 pkg. "JIFFY" Pie Crust Mix
1/2 cup powdered sugar
1 egg

**CHOCOLATE BATTER**
1 pkg. "JIFFY" Fudge Brownie Mix
1 tsp. baking powder
1/2 cup flour
1 egg

Preheat oven to 350°.
Mix all white batter ingredients together thoroughly. Refrigerate for 1 hour. Mix dry ingredients for chocolate batter together. Add egg, butter and melted chips, mixing well. Chill for 1 hour.
Roll white batter onto floured surface into an 8"x10" rectangle. Roll chocolate batter onto floured surface into an 8"x10" rectangle. Place chocolate batter over the rolled white batter evenly. Roll up, jelly-roll style. Slice into 1/2 inch slices and place on an ungreased cookie sheet. Bake for 12-15 minutes, or until lightly browned.

**BANANA SURPRISE COOKIES**
(2 Dozen Cookies)

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

1 Tbsp. milk
24 chocolate kisses
24 walnut pieces

Preheat oven to 350°.
Mix together Banana Nut Muffin Mix, oil and milk. Mixture will be crumbly. Press 1 rounded teaspoon of muffin mixture around each chocolate kiss candy. Place on ungreased cookie sheet and press one walnut piece on top of each cookie. Bake 8-10 minutes, or until lightly browned. Remove from sheet and cool.
CREAM PUFFS
(10-12 Cream Puffs or 20-24 Mini-puffs)

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

FILLING
4 oz. cream cheese, softened  1 large (6 oz.) vanilla instant pudding mix
1 cup milk

Preheat oven to 400°.
Heat water and butter to a rolling boil. Vigorously stir in Baking Mix with wooden spoon over low heat until mixture forms a ball. Remove from heat and add all eggs, beating until smooth. Drop about 1/4 to 1/3 cup dough on ungreased baking sheet, about 3” apart. Bake 25 minutes, or until golden and puffed. Cool completely, cut off tops, cleaning out any soft dough. Prepare filling by blending the cream cheese with mixer on low until soft. Add milk and vanilla instant pudding mix, a little at a time, until mixed well. Fill the puff and replace top. Delicious when drizzled with chocolate sauce. Refrigerate until ready to serve.

“JIFFY” PIE CRUST
(Makes One 9” Crust)

1 1/4 cup “JIFFY” Baking Mix  4 Tbsp. oil
2 Tbsp. milk

Preheat oven to 425°.
In small bowl, blend all ingredients with a fork. Press into an ungreased pie pan and prick bottom and sides with tine of the fork. Bake 10 minutes or until golden brown. Cool and fill with your favorite filling.
FUDGE SUNDAE PIE
(8 Servings)

CRUST
1 pkg. "JIFFY" Pie Crust Mix
1 Tbsp. peanut butter
3 Tbsp. cold water
1/4 cup chopped nuts
(save 1 Tbsp. for topping)

FILLING
1/3 to 1/2 cup fudge topping
1/4 cup peanut butter
3 Tbsp. light corn syrup
1 qt. ice cream (softened)
1 container (16 oz.) frozen whipped topping (thawed)

Preheat oven to 450°.
Cream peanut butter together with the Pie Crust Mix. Add water and chopped nuts. Stir until dough holds together. Form a ball with the dough and cut in half. Roll one half to fit an ungreased 9” pie pan. Prick well with fork. Bake for 10 minutes. Set aside to cool. (Use remaining dough for another pie or tart shells.)

For filling, mix together fudge topping, peanut butter and corn syrup until well blended. Spread half of fudge mixture on top of pie crust. Spread softened ice cream on top of fudge mixture. Heat remaining fudge mixture in microwave for 15 seconds, and then spread over ice cream. Cover with whipped topping. Sprinkle with reserved nuts. Freeze. Remove from freezer 15 minutes before serving for easier cutting.

BANANA-BERRY TARTS
(18 Tarts)

1 pkg. "JIFFY" Banana Nut Muffin Mix
3 Tbsp. oil
2 Tbsp. Water
1 can (21 oz.) strawberry pie filling
1 container (16 oz.) frozen whipped topping (thawed)

Preheat oven to 350°, grease mini-muffin pan.
Mix Muffin Mix, oil and water together well. Roll out on floured surface. Cut into 2½” rounds. Press each round into mini-muffin cups. Bake for 12-15 minutes. Fill with strawberry pie filling and top with whipped topping.
HEAVEN IN A "JIFFY"
(18 Servings)

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

Preheat oven to 350°, grease a 9”x13” pan.
Prepare 3 pkgs. Fudge Brownie Mix, eggs and water as directed on package. 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 cake pan. Spread half of cooled pudding on top of brownies. Sprinkle half of brickle bits over pudding. Spread half of whipped topping over brickle bits. Repeat with remaining ingredients. Sprinkle the remaining brickle bits on top as garnish. Chill in refrigerator before serving.

DESSERT LAYERS
(16 Servings)

CHOCOLATE SOUR CREAM LAYER
1 pkg. “JIFFY” Fudge Brownie Mix
1/2 cup semi-sweet chocolate chips
1/2 cup chopped walnuts

1/3 cup sour cream
1 egg

PEANUT BUTTER LAYER
1/2 cup peanut butter
3/4 cup sugar
1/4 cup butter or margarine
2 eggs

6 Tbsp. flour
1/2 cup semi-sweet chocolate chips

Preheat oven to 350°, grease a 9”x9” pan.
Blend together all ingredients for the chocolate sour cream layer and pour into prepared pan. Blend together peanut butter, sugar and butter. Add eggs and beat until smooth. Add flour and chocolate chips. Mix until well blended. Pour peanut butter mixture over chocolate layer in pan. Bake 35-45 minutes. Remove from oven, let cool and cut into squares.
OLD-FASHIONED APPLE DUMPLINGS
(6 Servings)

1 pkg. “JIFFY” Pie Crust Mix  1½ cups hot water
1 pkg. “JIFFY” White Frosting Mix  1/4 tsp. maple flavoring
6 baking apples, pared and cored  cinnamon

Preheat oven to 375°, grease a 9”x13” baking dish. Prepare Pie Crust Mix as directed on package and roll into rectangle 18”x12”. Cut into six 6” squares. Place apples in center of square. Sprinkle with cinnamon. Moisten edges of squares, fold in opposite corners to center and pinch together. Prick with fork. Place dumplings into prepared baking dish. Blend Frosting Mix, water and maple flavoring together. Carefully pour over dumplings. Bake 40 minutes or until apples are tender.

HOLIDAY PUMPKIN COFFEE CAKE
(12 Servings)

2 cups “JIFFY” Baking Mix  1 cup sour cream
1/2 cup butter  1 3/4 cup solid pumpkin
3/4 cup sugar  1/3 cup sugar
1 tsp. vanilla  1 slightly beaten egg
3 eggs  1 tsp. pumpkin pie spice

STREUSEL TOP
1 cup packed brown sugar  2 tsp. cinnamon
1/3 cup butter  1 cup chopped nuts

Preheat oven to 325°, lightly grease a 9”x13” pan. Cream butter, 3/4 cup sugar and vanilla together. Add eggs, beating well. Alternating, add Baking Mix and sour cream to the butter mixture. Spoon 1/2 of batter into prepared pan. Combine pumpkin, 1/3 cup sugar, beaten egg and pumpkin pie spice. Set aside. For streusel topping, blend brown sugar, butter and cinnamon together well. Add chopped nuts. Mixture will be crumbly. Sprinkle 1/2 of streusel mixture over batter. Spread pumpkin mixture over streusel. Carefully spread remaining batter over pumpkin, then sprinkle remaining streusel on top. Bake for 50-60 minutes.
"JIFFY" FLAN PAN DELIGHT
(10-12 Servings)

1 pkg. "JIFFY" Cake Mix (any flavor) 1 tsp. vanilla
1 (8 oz.) pkg. cream cheese (softened) 1 (8 oz.) container frozen whipped topping (thawed)
1 cup powdered sugar 1 can (1 lb. 5 oz.) any flavor prepared pie filling

Preheat oven to 350°, grease and lightly flour a flan pan. Prepare cake mix as directed on package and pour into prepared flan pan. Bake 15-20 minutes. Cool in pan 10 minutes, then invert onto serving tray. Beat cream cheese, powdered sugar, vanilla and whipped topping together. When cake is cooled, spread cream cheese mixture on the cooled cake, saving about 1/4 of the mixture. Spoon pie filling on top of cream cheese mixture and cake. Garnish with small dabs of remaining mixture. Chill for 2 hours before serving.

BANANA SPLIT PIE
(8 Servings)

1 pkg. "JIFFY" Pie Crust Mix 2 bananas
1 pkg. instant vanilla pudding mix 1 (16 oz.) container frozen whipped topping
1 cup milk 1/4 cup finely chopped nuts
1 can (12 oz.) crushed Pineapple, drained, reserving juice Maraschino cherries

Preheat oven to 450°. Prepare Pie Crust Mix as package directs. Using one half of dough, roll it to fit an ungreased 9” pie pan. Prick well with fork and bake for about 10 minutes. Using only 1 cup of milk, prepare instant pudding mix as directed on package. Spread pudding mixture over bottom of crust. Layer drained pineapple over pudding. Slice bananas into the pineapple juice, drain well and layer over pineapple. Cover with whipped topping, sprinkle with nuts and garnish with cherries. Chill well in refrigerator before serving.
SWEET CIDER DOUGHNUTS
(24 Doughnuts)

2 cups “JIFFY” Baking Mix 1/2 tsp. nutmeg
1 large egg 1 cup apple cider
1/4 cup sugar 1 tsp. vanilla
1 tsp. cinnamon 1 cup flour

Preheat oil in deep fryer to 375-400°. Beat egg, sugar, spices, cider and vanilla together. Add flour and Baking Mix, mixing well. On floured surface, knead dough several times and roll to 1/2” thick. Cut with doughnut cutter and drop into hot oil. Cook until nicely browned. Drain on paper towel. If desired, frost or roll in cinnamon-sugar mixture.

DONUT HOLES
(70 Donut Holes)

4 cups “JIFFY” Baking Mix 1 tsp. vanilla
1/2 cup sugar 1 tsp. nutmeg
1 tsp. cinnamon About 1 1/3 cups cold water

Preheat deep fryer oil to 375-400°. Mix all dry ingredients together. Slowly add enough cold water to form a stiff dough. Roll dough into balls the size of walnuts. Drop balls a few at a time in hot oil and fry until golden brown. Drain on paper towels. If desired, roll in cinnamon-sugar mixture or powdered sugar.

CINNAMON—SUGAR MIXTURE

For cinnamon—sugar mixture, combine 3 parts sugar to 1 part cinnamon and stir well.
FRITTER BITS
(3 Dozen)

2 cups “JIFFY” Buttermilk Pancake & Waffle Mix
1/2 tsp. nutmeg
1/3 cup sugar
2 tsp. grated orange peel

1/4 tsp. cinnamon
1 cup cooked rice
1/3 cup water
1 egg, slightly beaten
1 tsp. vanilla

COATING

4 tsp. grated orange peel
1/2 cup sugar

Preheat deep fryer oil to 375°.
Mix all dry ingredients together with cooked rice. Stir in water, egg and vanilla until all mix is moist—batter will be thick. Drop batter by heaping teaspoon into hot oil. Fry about 8 at a time (less if diameter of pan is smaller than 9½”) until golden brown—about 2 minutes on each side. Remove from deep fryer and drain on paper towels. Prepare coating mixture by combining orange peel and sugar. Roll warm fritters in coating mixture. Serve while still warm.

DROP DANISH
(12 Danish)

2 cups “JIFFY” Baking Mix
1/4 cup butter
4 oz. cream cheese, softened

2 Tbsp. sugar
2/3 cup milk
1/4 cup fruit preserves

GLAZE

1 pkg. “JIFFY” White Frosting Mix

Preheat oven to 450°, lightly grease a cookie sheet.
Blend Baking Mix, butter, cream cheese and sugar together until the mixture is crumbly. Stir in milk to form a dough (about 15 strokes). Drop by rounded tablespoon onto cookie sheet, about 2” apart. Make a shallow well in the center of each with the back of the spoon, fill with 1 tsp. of preserves. Bake 10-15 minutes, or until lightly brown. For glaze, prepare White Frosting Mix according to package directions. Drizzle over Danish while still warm.
CINNAMON STICKY ROLLS
(12 Rolls)

Topping
1/4 cup butter 1/3 cup brown sugar
1/4 cup corn syrup 3/4 cup chopped pecans

Dough
1 pkg. "JIFFY" Golden Yellow Cake Mix 1/2 tsp. cinnamon
2 pkgs. "JIFFY" Pizza Crust Mix 1/3 cup sugar
1 cup warm tap water 1/3 cup corn syrup
1/3 cup soft butter

Preheat oven to 375°.
In a 9” square glass pan melt butter and add corn syrup, brown sugar and pecans. Mix well and set aside. For dough, combine Golden Yellow Cake Mix and Pizza Crust Mix together. Add warm water, mixing well. Cover with towel and let rise for 10 minutes. Roll or pat into a 14”x6” rectangle on a floured surface and spread with softened butter. Sprinkle cinnamon and sugar on top of butter, and drizzle with corn syrup. Roll up dough, jelly roll fashion and cut into 12 slices. Arrange over topping in prepared pan. Bake for 20-25 minutes. Remove from oven and invert onto a plate immediately.

CINNAMON DROP DOUGHNUTS
(3 Dozen)

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 approx. 1” of oil in electric fry pan or skillet to 375°.
Combine Pancake Mix, sugar, water and egg. Stir just until mix is moistened. Drop mix by heaping teaspoonful 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 doughnuts at a time while still warm and shake to coat. Serve warm.
ALL PURPOSE FRY BATTER
(1¼ Cups Batter)

1 cup "JIFFY" Buttermilk Pancake & Waffle Mix
2/3 cup water
1/4 tsp. salt 1 tsp. herbal seasoning

Preheat deep fryer oil to 375°.
Blend all ingredients together thoroughly. Dip prepared choice vegetables and/or meat in batter. Fry 6 pieces at a time (less if diameter of pan is smaller than 9½"), until golden brown, turning as necessary. If batter begins to thicken, add a little water.

FRY BATTER
(1¼ Cups Batter)

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

Preheat oil to 400°.
Beat all ingredients together until smooth. Prepare choice of vegetables and/or meats. Dip vegetables and/or meat 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 Buttermilk Pancake & Waffle Mix
1 tsp. seasoning salt
1/2 to 1 tsp. salt paprika
1/4 tsp. pepper

Shake together until mixed. Coat chicken, fish or pork chops well before frying or baking.
CHICKEN & BISCUIT  
(6 Servings)  
1 pkg. “JIFFY” Buttermilk Biscuit Mix  
1/2 cup chopped onions  
1 can cream of mushroom soup  
1 tsp. seasoning salt  
1/3 cup milk  
1/2 tsp. garlic powder  
2 Tbsp. flour  
1/2 cup cooked and diced chicken  
2 cups (frozen) mixed vegetables  
1/2 cup milk  
1 egg lightly beaten  

Preheat oven to 400°, grease an 8”x8” baking dish. Mix soup and milk together. Slowly add in flour. Stir in frozen mixed vegetables, onions, seasoning salt, garlic powder and cooked chicken. Pour into prepared baking dish. Mix 1 pkg. Buttermilk Biscuit Mix, 1/2 cup milk and beaten egg. Pour over vegetable mixture. Bake for approximately 25 minutes.

BREAKFAST PIZZA  
(8-10 Servings)  
1 pkg. “JIFFY” Pizza Crust Mix  
4 eggs  
1 lb. bulk sausage  
3 Tbsp. milk  
1 cup frozen hash brown potatoes, thawed  
1/2 tsp. salt  
1 cup (4 oz.) shredded cheddar cheese  
1/8 tsp. pepper  
2 Tbsp. grated Parmesan cheese  

Preheat oven to 375°, grease a pizza pan. Brown sausage. Drain and set aside to cool. Prepare crust as directed on the package and spread over prepared pan. Spoon cooled sausage over crust. Sprinkle with potatoes and cheddar cheese. In a separate bowl, beat eggs, milk, salt and pepper together thoroughly. Pour over potatoes and cheese. Sprinkle with Parmesan cheese and bake about 30 minutes. Slice and serve hot.
CHICKEN BAKE
(24 Servings)

CASSEROLE
1 cup diced carrots
3/4 cup chopped onions
1/2 cup diced celery
1/4 cup chicken broth
1 can cream of chicken soup

1 cup sour cream
3 cups cooked cubed chicken
1 can sliced mushrooms
salt and pepper to taste

TOPPING
1 cup “JIFFY” Pancake Mix
2 eggs, slightly beaten
3/4 cup milk
1/4 cup chopped red pepper
2 cups sharp Cheddar cheese

1/4 cup chopped green pepper
2 cups sharp cheddar cheese

Preheat oven to 350 °, lightly grease a 9”x13” pan, or 3 quart casserole dish.
In saucepan, combine carrots, onion, celery and chicken broth and simmer 20 minutes. In prepared pan, mix soup, sour cream, chicken, mushrooms, salt and pepper. Add the simmered vegetables, mixing well. For topping, combine Pancake Mix, eggs, milk, red and green peppers, mixing well. Add 1 cup sharp cheddar cheese, blending well. Drop by rounded tablespoon on top of casserole. Bake 40-45 minutes. Sprinkle remaining 1 cup of cheese and return to oven until melted.

CORNY DOGS
(Yield about 1 Dozen)

1 pkg. “JIFFY” Corn Muffin Mix
2/3 cup flour
1 egg
1/4 tsp. cayenne pepper
1 cup milk
1 tsp. dry mustard
1/2 tsp. paprika
1 to 1 1/2 lbs. hot dogs

Preheat deep fryer oil to 375 °.
Mix all ingredients together until well blended, keeping hot dogs separate for dipping. Pour batter into drinking glass large enough to dip hot dogs. Dip hot dogs in batter and deep fry for about 3 minutes. Drain on absorbent paper towels. Serve while still warm with favorite condiment.
“JIFFY” QUICHE
(6-8 Servings)

1 pkg. “JIFFY” Pie Crust Mix
8 fresh mushrooms or 1 (8 oz.) can, drained
1/4 cup onions, finely chopped
1 Tbsp. butter
4 eggs
1 1/2 cup milk
1 1/4 cup Swiss cheese, shredded
6 strips cooked bacon (crisp)

Preheat oven to 400°.
Prepare Pie Crust according to package directions. Press into bottom of an ungreased 9” pie pan and set aside. In a skillet, sauté mushrooms and onions in butter and set aside. In a large bowl, beat eggs with a whisk, add milk, 1 cup cheese, cooked mushroom and onion mixture, bacon, salt, mustard, garlic powder, cayenne powder, pepper, and flour. Squeeze out all water from spinach, add to mixture and blend well. Pour into unbaked pie shell. Bake for 40 minutes or until a knife inserted comes out clean. Sprinkle remaining cheese on top and bake until melted.

MEXICAN CORN PIZZA
(8-10 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 chili without beans
2 cups shredded cheddar cheese

Preheat oven to 400°, grease a 9”x13” pan.
Combine Corn Muffin Mix, flour, egg, milk, chili powder and parsley flakes together, blending well. On floured surface, knead dough 10-15 times until dough becomes easy to handle and soft. Press dough in bottom of prepared pan. Spread chili over crust and sprinkle with cheddar cheese. Bake for 15-20 minutes. Remove from oven and cut into squares. Let set 10 minutes. Serve warm.
SPINACH CASSEROLE
(12 Servings)

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

Preheat oven to 350°, grease 11/2 quart casserole dish.
Cook and drain spinach. Set aside. Sauté onion in butter. Mix spinach with onion and set aside. Combine eggs, sour cream, cream soup, seasonings and Corn Muffin Mix. Blend well, then add spinach mixture. Pour into prepared casserole dish and bake for 45 minutes. Sprinkle Swiss cheese on top. Return to oven until cheese is melted.

CASSEROLE TIPS
Casseroles are best if allowed to set for approximately 5 minutes. This enables the casserole to lock in moisture and finish cooking without over baking.

SPOON BREAD CASSEROLE
(10 Servings)

1 pkg. “JIFFY” Corn Muffin Mix
1/2 cup melted margarine or butter
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 11/2 quart casserole dish.
Pour margarine and corn into prepared casserole dish. Blend in sour cream. Beat eggs and stir into casserole along with Corn Muffin Mix. Blend thoroughly. Bake about 35-40 minutes, or until center is firm. Serve hot with butter.
PARTY CHEESE LOAF
(One 8”x4” Loaf)

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

Preheat oven to 425°, grease and lightly flour a 8”x4” loaf pan. Mix Pizza Crust and cheddar cheese together. Add hot water and mix well. Cover and let rise in warm place for 5 minutes. Knead 4-5 times on floured surface. Roll into a 12”x6” rectangle. Brush dough with melted butter, sprinkle with shredded cheddar cheese and bacon. Roll up, as for a jelly roll, starting at short end. Press edges to seal. Garnish with paprika and place in prepared pan. Bake about 20 minutes.

IMPOSSIBLE VEGETABLE QUICHE
(8-10 Servings)

1/2 cup “JIFFY” Baking Mix
1/2 cup chopped onion
1/2 cup mozzarella cheese
1 tomato peeled and sliced very thin
2 eggs
1/2 cup cottage cheese
1/2 cup sour cream
2 Tbsp. melted margarine
1 pkg. (10 oz.) frozen broccoli, chopped*
1/4 cup grated Parmesan cheese
paprika

Preheat oven to 350°, grease a 10” quiche or pie pan. Chop onion and sprinkle into bottom of prepared pan. Sprinkle mozzarella cheese on top. Peel and thinly slice tomatoes. Set aside. Beat eggs well, add cottage cheese, milk, sour cream, Baking Mix and margarine, mixing until well blended. Fold in broccoli and pour into pan. Lay tomato slices on top. Sprinkle Parmesan cheese and paprika over all. Bake about 25-30 minutes.

*Other vegetables may be used in place of the broccoli.
CHICKEN CASSEROLE WITH BROCCOLI
(6-8 Servings)

1 cup “JIFFY” Baking Mix
1 1/2 cups pre-cooked
chopped chicken or
2 small cans of chunk
chicken, drained
1 pkg. (10 1/2 oz.) frozen
chopped broccoli (rinsed and drained)

1 1/2 cups shredded cheddar cheese
1 cup milk
3 eggs
1/4 tsp. seasoned salt
1/4 tsp. pepper

Preheat oven to 400°, grease 2 quart casserole dish.
In prepared casserole dish, place chicken, broccoli and cheese.
In a separate mixing bowl, blend Baking Mix, milk, eggs, salt and pepper on high speed until well mixed. Pour into dish over chicken, broccoli and cheese. Bake for 35-40 minutes until knife inserted in center comes out clean. Let cool 5 minutes before serving.

FAJITA PIZZA
(10 Servings)

CRUST
1 cup “JIFFY” Baking Mix
1/3 cup water

TOPPING
1/2 lb. boneless, skinless
chicken breast
2 Tbsp. oil
1/2 green pepper, cut into thin strips

1 small onion, sliced
1 cup salsa
1 cup shredded cheese

Preheat oven to 400°, grease a pizza pan.
Cut chicken into strips (1/8” to 1/4” thick). Heat skillet and add oil. Sauté chicken for 5 minutes, add green pepper and onion. Continue cooking until done. Remove from heat and add salsa. Set aside. For crust, blend Baking Mix with water. Turn onto surface dusted with Baking Mix or flour and knead until soft dough is not sticky. Press onto prepared pizza pan. Sprinkle 1/2 cup cheese on crust. Top with chicken mixture. Sprinkle remaining cheese on top. Bake for 15 to 20 minutes.
MUSHROOM & BEEF PUFF
(4-5 Servings)

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

FILLING
1/2 lb. lean ground beef
1 1/2 cups water
1/2 cup fresh mushrooms or 1 cup shredded cheese
1 (7 oz.) can mushrooms 1 to 1 1/2 cups shredded mozzarella cheese
1 small onion (chopped)
2 Tbsp. butter or margarine

Preheat oven to 425°, grease a 10” round baking dish.
In a skillet, brown ground beef and drain. Sauté mushrooms and onions in margarine, cooking until tender. Add garlic, pepper, drained ground beef and set aside. For crust, bring butter and water to a boil. Add Baking Mix all at once beating well with wooden spoon until mixture is smooth and forms a ball. Remove from heat and add eggs one at a time, beating well after each addition. Spread dough onto bottom and up sides of prepared baking dish. Add filling and bake 25 minutes, or until golden brown and puffy. Sprinkle with cheese and bake an additional 5 minutes more, or until cheese is melted. Serve hot.

BREAKFAST QUICHE
(6 Servings)

1/2 cup “JIFFY” Buttermilk Biscuit or Baking Mix
1 cup diced cooked ham or bacon
1 cup shredded cheese

Preheat oven to 350°, grease a 9” pie pan.
In a small bowl, mix together diced ham or bacon, cheese and onion flakes and pour into prepared pie pan. Using a blender, blend Baking Mix, milk, pepper, salt and eggs on high for 20-30 seconds or using an electric mixer, beat on high for 1 minute. Pour blended mixture into pie pan. Bake for 50-60 minutes or until knife inserted in center comes out clean.
HASTY STUFFING
(4 Servings)

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

Preheat oven to 400°, grease an 8"x8" pan.
Blend Corn Muffin Mix, 1 egg and milk. Pour batter into prepared pan and bake 20 minutes. Remove from oven. Crumble cooled corn muffin into large bowl. Add celery, onion, salt, sage and parsley. Mix in 1 egg and chicken broth. Pour into prepared pan and cover. Reduce heat to 350° and bake 1 hour. Uncover and bake 10 minutes longer. Serve hot.

CHILI CORN
(8 Servings)

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

TOPPING
1 pkg. "JIFFY" Corn Muffin Mix
1 Tsp. taco seasoning mix
1 cup (4 oz.) cheddar cheese
1/3 cup milk
1 egg

Preheat oven to 400°, lightly grease a 3 qt. Casserole dish.
In a skillet, brown ground beef. Drain excess oil and add taco seasoning mix, soup and chili beans. Let simmer while preparing topping. Combine topping ingredients together and blend well. Pour meat mixture into prepared dish and spoon topping over meat mixture. If desired, sprinkle with parsley. Bake uncovered about 15-25 minutes, or until golden brown. Serve hot.
FRESH CORNBREAD SALAD

1 pkg. "JIFFY" Corn Muffin Mix
1 lb. bacon, cooked
1 small head lettuce
1 large tomato
1 small onion
1 red pepper
1 cup diced carrots
1 cup frozen peas
1 cup sharp cheddar cheese
8 oz. Salad dressing

Preheat oven to 400°.

Prepare and bake cornbread (Johnny Cake) as directed on package side panel and set aside to cool completely. In a skillet, fry bacon until cooked crisp. Shred lettuce into a large bowl. Finely dice tomato, onion and red pepper. Mix in with shredded lettuce. Add diced carrots, cooked bacon, peas and cheddar cheese. Stir in salad dressing and mix well. Crumble cooled Corn Muffin Mix. Fold into salad, mixing well. Place in refrigerator and chill well before serving.

TAMALE BITS
(82 Meatballs)

1 pkg. "JIFFY" Corn Muffin Mix
dash pepper
2 eggs
1 1/2 lbs. ground beef
1/2 cup milk
1 tsp. garlic powder
2 cans (10 oz.) Enchilada sauce
1/2 cup shredded Monterey Jack cheese
1/2 tsp. salt
2 Tbsp. diced onion

Preheat oven to 400°, grease an 8"x8" square pan.

Blend Corn Muffin Mix, 1 egg and milk until well mixed. Pour into prepared pan and bake for 20 minutes. Remove from oven, cool and crumble into bits. Combine cornbread crumbs, 1 egg, 1/2 cup Enchilada sauce, salt, diced onion, pepper, ground beef and garlic powder; mixing well. Shape into 1" balls and place in shallow baking pan. Bake uncovered for 20 minutes at 350°. In a sauce pan, heat remaining Enchilada sauce. Top cooked meatballs with sauce and sprinkle with Monterey Jack cheese. Delicious when served hot over rice or noodles.
# GERMAN CHOCOLATE CAKE

**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. instant vanilla pudding mix (3.9 oz.)

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

Grease two 9” microwave safe cake or casserole pans.
Mix all cake ingredients together on medium speed of electric mixer for 2 minutes. Divide batter evenly into the two prepared cake or casserole pans. Microwave one at a time, on power level 10 (high) for about 6 1/2 minutes or until done. Use a turn-table, or turn pans 1/4 turn at 2 minute intervals during baking. Remove from microwave oven and invert onto serving plates and set aside to cool. For frosting, mix together “JIFFY” White Frosting Mix, coconut and pecans. Add milk, maple flavoring, and butter, blending well. Microwave on power level 10 (high) for about 7 minutes, or until thickened, stirring at 2 minute intervals. Cool slightly and spread on top of cooled cakes. Slice and serve.

**NOTE...**
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
(10 Pieces)

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

Grease a 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 power level 10 (high) for 4 minutes. Microwave another 3 minutes on power level 7 (med). Cool in pan about 10 minutes, remove and serve warm or cooled. Delicious with whipped topping.

QUICK-AS-A-WINK CHERRY CAKE
(10 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 soft margarine
2 eggs
1/2 cup water

Line a 9” round microwave dish with wax paper. Sprinkle chopped pecans evenly over bottom of prepared dish. Spoon pie filling over pecans and set aside. Combine “JIFFY” Golden Yellow Cake Mix, instant vanilla pudding mix, margarine, eggs and water. Beat with electric mixer at medium speed for 3 minutes. Pour cake batter evenly over cherries in dish. Microwave on power level 10 (high) for 12 minutes, rotate one-quarter turn every 3 minutes, or use turntable. Invert on serving plate. Decorate top with coconut, if desired.
DEVIL’S FOOD PUDDIN’ CAKE  
(10 Servings)  
1 pkg. “JIFFY” Devil’s Food Cake Mix 2 eggs  
5 Tbsp. instant vanilla pudding mix 1/2 cup water 1/4 cup soft butter or margarine  
Grease an 8” or 9” microwave safe cake dish. Mix all ingredients together with electric mixer on low speed. Pour into prepared dish. Microwave on power level 10 (high) for about 6 minutes or until top of cake looks dry. Remove from microwave oven and invert onto serving plate immediately. Cool and frost as desired.

CREAMY FUDGE BROWNIES  
(12 Pieces)  
BROWNIE  
1 pkg. “JIFFY” Fudge Brownie Mix 1 egg 1 Tbsp. water 2 Tbsp. oil  
TOPPING  
1 pkg. (8 oz.) cream cheese 1 egg 1/2 cup sugar  
1 pkg. (6 oz.) chocolate chips  
dash salt  
Grease a 9” round microwave safe dish. Blend brownie ingredients thoroughly and spread into prepared dish. Microwave on power level 10 (high) for about 4 minutes, turning at even intervals, or use 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 another 5 minutes, turning occasionally. Cool completely, slice and serve.
**FUDGE BROWNIES**

(12 Pieces)

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

Lightly grease a 9” round or square glass baking dish.
Mix Fudge Brownie Mix, oil, egg and water together until blended well. Microwave on power level 7 (medium) for 5 minutes. Cool in pan. Cut and serve or wrap tightly. If desired, frost with “JIFFY” Fudge Frosting.

**CHEWY BARS**

(12-14 Bars)

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

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

**FUDGE SAUCE**

(One Cup)

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

Mix all ingredients together in a microwave safe glass bowl. Microwave on power level 10 (high) for 1 minute. Stir and repeat two times. Remove from oven, cool slightly. Delicious served warm over ice cream. Refrigerate in covered container.
CHOCOLATE QUICK CAKE
(12-15 Servings)

CAKE
1 pkg. "JIFFY" Golden Yellow Cake Mix 1/2 cup water
3/4 cup chocolate powdered drink mix 2 eggs
1/4 cup margarine (1/2 stick) 1 Tbsp. cocoa

FROSTING
1 container (8 oz.) frozen whipped topping (thawed) 1/2 cup chocolate powdered drink mix
1 tsp. cocoa

Grease a microwave safe 10 cup bundt pan.
Place all cake ingredients in medium bowl and beat on low with an electric mixer until well blended—about 2 minutes. Pour batter into prepared pan and microwave for about 6 minutes on power level 10 (high), or until cake is done. Remove from oven and invert onto serving plate, cool and set aside. For frosting, blend together whipped topping, cocoa, and chocolate drink mix. Spread over cooled cake. If desired, top with chocolate curls or grated chocolate.

MICROWAVE CARAMEL CORN
(2 Gallons)

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

Mix all ingredients—except soda and popped corn—into an ungreased microwave safe bowl. Microwave on power level 10 (high) for 2½ minutes. Stir. Microwave for 2½ minutes more and remove from oven. Stir in 1/2 tsp. soda, stirring well. Pour over 2 gal. of popped corn in a large paper bag. Shake several times. Put bag of popcorn in microwave for 90 seconds. Remove and shake several times. Repeat once. Pour into airtight container. Freeze 10 minutes to set.
MICROWAVE PIZZA
(6-8 Servings)

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

REUBEN WEDGES
(8 Servings)

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

Grease a 13" microwave safe glass cake plate. Mix Pizza Crust according to package directions and let rest in warm place, covered, for 5 minutes. Press dough with greased fingers onto prepared cake plate. Brush edges of crust with Worcestershire Sauce and microwave on power level 10 (high) for 6 minutes. Turn crust every 2 minutes, or use a turntable. Spread thousand island dressing onto crust. Sprinkle sauerkraut, corned beef and Swiss cheese on top. Microwave on power level 10 (high) for 4 minutes. Turn plate every 2 minutes while microwaving, or use turntable.
APPLE WALNUT COFFEE CAKE
(10 Pieces)

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

1/3 cup milk
1 cup chunky apple sauce

Grease an 8"x2" microwave safe dish. Mix 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 with an electric mixer about 30 seconds. Spread into prepared dish. Sprinkle with brown sugar mixture. Microwave on power level 10 (high), rotating dish every 3 minutes until top springs back when touched lightly and cake begins to pull away from the sides of the dish—about 6 to 9 minutes. Cool 10 minutes on heatproof surface (not wire rack).

“JIFFY” PINEAPPLE UPSIDE-DOWN CAKE
(10 Servings)

1 pkg. “JIFFY” Golden Yellow Cake Mix
1/2 pkg. “JIFFY” White Frosting Mix
1/4 cup 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 butter in round microwave safe casserole. Mix White Frosting and maple flavoring together with a fork until evenly distributed. Sprinkle White Frosting mixture on top of butter. Place pineapple and maraschino cherry halves on top of frosting. Mix cake mix, oil, water and egg, blend on medium speed for 4 minutes. Pour batter over pineapple mixture. Microwave on power level 10 (high) for 7 minutes. Let rest 10 minutes. Invert on serving plate and cool. If oven does not have a turn-table, rotate 1/4 turn about every 1 1/2 minutes.
"JIFFY" CAKE MIXES  
(One Layer)

1 pkg. "JIFFY" Golden Yellow or Devil's Food Cake Mix  
1 egg  
1/3 cup vegetable oil  
1/2 cup water

Grease a round 2 qt. microwave safe casserole or cake pan. Combine Cake Mix, egg, oil and water in a medium mixing bowl. With an electric mixer, blend on lowest speed 30 seconds, scrape bowl, then blend another 30 seconds. Pour batter into prepared cake pan. Bake in microwave oven, power level 10 (high), for 5 1/2 minutes. (If microwave has less than 600 watts, increase baking time a few seconds at a time, as needed.) Rotate cake 1/4 turn during baking at regular intervals (4 times) if microwave does not have a turntable. Cake will not brown. Cake is done when top is no longer wet and sides pull away from pan. Remove and invert cake onto serving plate immediately. Cool and frost as desired.

"JIFFY" WHITE CAKE MIX  
(One Layer)

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

Microwave directions for White Cake Mix are the same as listed above, however, microwaving time is reduced to 5 minutes. Remove and invert onto serving plate immediately.

EASY GLAZE

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

Combine all ingredients together in small bowl. Stir until very smooth. Drizzle over favorite cake.
SPOON BREAD CASSEROLE
(10 Servings)

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

Pour butter and corn into 10½”x1½” ungreased microwave safe quiche dish. Blend in sour cream. Beat eggs and stir in with Corn Muffin Mix. Blend thoroughly. If desired, sprinkle with ground herbs and/or spices. Microwave on power level 7 (medium) for 7 minutes. If microwave does not have a turntable, rotate at 3½ minute intervals. Microwave on power level 10 (high) for 8 minutes. Test with toothpick. Remove from microwave. Let set a few minutes and serve warm.

"JIFFY" MICROWAVE CORNBREAD
(8 Servings)

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

Grease a round 8” or 9” microwave safe dish. Mix above ingredients together until well blended. Microwave for 8 minutes on power level 7 (medium). Rotate 1/4 turn every two minutes if microwave does not have a turntable.
"JIFFY" CHOCOLATE FUDGE
(16 Pieces)

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

Generously butter a 5”x9” loaf pan.
Blend Frosting Mix and hot water in a microwave safe large glass bowl and cover with paper plate. Microwave on high for 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 loaf pan. Cool completely, cut into squares and serve.

Variation: Add 2 Tbsp. peanut butter, 8 tsp. hot water instead of 6 , and 1/2 cup chocolate chips, instead of 1/4. Microwave on high for 4 minutes.

FUDGE CREAM BARS
(12 Bars)

1 cup “JIFFY” Baking Mix  1/3 cup butter
1 cup “JIFFY” Fudge Frosting Mix  1/2 cup chopped nuts

FILLING
2/3 cup “JIFFY” Fudge Frosting Mix  1 pkg. (8 oz.) cream cheese
1 tsp. vanilla  1 egg

Mix together Baking Mix, Fudge Frosting Mix, butter and chopped nuts, until crumbly. Press half of crumb mixture into an ungreased microwave safe glass 8”x8” square pan. Bake in microwave for 2 minutes on power level (10) high. Mix together filling ingredients and spread on top of crust. Sprinkle with remaining crumbs over filling. Bake for 4 more minutes on power level 10. Bake for 1 more minute on power level 7. Set aside to cool. Cut bars and chill.
## SUGGESTED MICROWAVE COOK TIME

<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>1½ min.</td>
<td>2 min.</td>
<td>3 min.</td>
</tr>
<tr>
<td>Apple-Cinnamon, Blueberry, Bran, Raspberry, Banana Nut</td>
<td>1½ min.</td>
<td>2 min.</td>
<td>3 min.</td>
</tr>
</tbody>
</table>

## MICROWAVE MUFFINS

Use paper liners in a microwave safe muffin pan. Combine Muffin Mix, egg and milk and mix just until well blended. Fill muffin cups 1/3 full. Microwave on power level 10 (high) for time listed above. Serve warm.

## SUGGESTED MICROWAVE COOK TIME

<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>1½ min.</td>
<td>2 min.</td>
</tr>
</tbody>
</table>

## MICROWAVE BISCUITS

Prepare biscuits according to package directions. Spoon batter into paper baking cups, 2/3 cup full for drop biscuits. For rolled biscuits, roll onto floured surface to 1/2” thick. Cut with 2” cutter and microwave on power level 10 (high) for time listed above. Serve warm.
CAMPFIRE BISCUITS
(8-10 Biscuits)

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

Mix ingredients together well 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. Bake with moderate heat for about 15-20 minutes, or until biscuits are lightly browned on top. Remove from heat and serve hot.

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.

Note: 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.
FRUIT MUFFINS IN A PAN
(8 Servings)

1 pkg. Muffin Mix  
1/3 cup water (or non-fat dry milk)  
1 egg (optional)  

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

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

JOHNNY CAKE
(8 Servings)

1 pkg. "JIFFY" Corn Muffin Mix  
1/2 cup water (or non-fat dry milk)  
1 egg (optional)  

Mix ingredients together well and pour batter into a greased 8" square aluminum baking pan. Bake with moderate heat for about 25-30 minutes. If you prefer a thicker muffin, use two packages "JIFFY" Corn Muffin Mix with 1 cup water. For darker crust, use non-fat dry milk solution instead of water.

*if egg is used, reduce liquid to 1/3 cup

HINT...

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” Blueberry, Apple-
Cinnamon or Raspberry Muffin Mix.
1/2 cup water

Mix all ingredients together well and bake on preheated griddle lightly greased. Turn pancakes when bubbles appear and edges begin to dry. Serve warm with your favorite topping.

KORN KAKES
(10-12 Pancakes)

1 pkg. “JIFFY” Corn Muffin Mix
2 Tbsp. melted shortening
1 egg
3/4 cup milk

Blend ingredients together well. Bake 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 well, 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 long stick 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 Tbsp. “JIFFY” Baking Mix. Bring two ends of foil over cobbler and double fold to make a tight seal. Bake on hot coals about 15 minutes. Remove from coals and serve warm.

DUMPLINGS
2 cups “JIFFY” Baking Mix  2/3 cups milk
Delicious cooked on top of a kettle of stew. Combine ingredients together until well blended. Spoon dough onto 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
melted butter or margarine  cinnamon—sugar mixture
Stir ingredients together to form a reasonably dry dough—if necessary, add more Baking Mix. Place dough onto a floured piece of aluminum foil and pat or roll until about 1/2” thick. Brush top with melted butter or margarine, and sprinkle top 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 8” baking pan. Allow dough pieces to double in size. Bake with moderate heat for about 25-30 minutes or until lightly browned on bottom.

TIP FOR FREEZE DRIED FRUITS...
1 oz. package makes 1 eight inch pie; or use fruits for dessert as directed on package.
CAMPERS TWIST
(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 in spiral fashion, dip in cinnamon-sugar mixture and place on aluminum baking pan. Bake with moderate heat for about 15-20 minutes or until light brown.

CANOES
(10 Canoes)

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

Mix Baking Mix and water together well to form a dough. On floured piece of aluminum foil pat or roll dough into 11" x 15" rectangular shape about 1/4" thick. Cut strips 3" x 5 1/2" 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 for about 25-30 minutes, or until golden brown.

KAMPER ROPES

Measure 3/4 cup “JIFFY” Baking Mix per biscuit to a pan. Add enough water and stir with a fork until doughy. Tear off 12 lengths of 12" aluminum foil. Divide dough into twelve 8" lengths of dough. To each sheet, place one length of dough. Roll foil loosely around dough 3 times, then turn each end tight. Place each wrapped foil biscuit in a bed of burned down coals, or on grill over open fire. With tongs, turn biscuits 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

BAKING MIX

BUTTERMILK BISCUIT MIX

BUTTERMILK PANCAKE & WAFFLE 40oz

BUTTERMILK PANCAKE & WAFFLE 8oz

PIZZA CRUST MIX

PIE CRUST MIX

FUDGE BROWNIE MIX

FUDGE FROSTING MIX

WHITE FROSTING MIX

DEVIL’S FOOD CAKE MIX

GOLDEN YELLOW CAKE MIX

WHITE CAKE MIX

APPLE-CINNAMON MUFFIN MIX

BANANA NUT MUFFIN MIX

BLUEBERRY MUFFIN MIX

BRAN W/DATES MUFFIN MIX

CORN MUFFIN MIX

RASPBERRY MUFFIN MIX
TOUR INFORMATION
For Tour Information Please Call
(734) 475-1361

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

We can handle up to 45 people, 6 years and up, at one time.
Families are welcome. For safety reasons, children younger than 6
will not be taken into the plant; an area will be designated in our
Tour Center where one of the adults in your group will wait with
the younger children.

When making reservations, we will review the number of adults
necessary to meet our safety regulations.

Accessibility for wheelchairs is available, however, a wheelchair is
not provided. There is one flight of stairs (about 16 steps) and the
length of the plant is approximately one city block.

Bus parking is available.

The tour is free, however, reservations are
required in advance to accommodate everyone.
HOW FRESH IS YOUR "JIFFY"

Example
L8188A indicates that the product was produced on the L line on the 188th day of 1998 during the A (1st) shift.

SMALL BOX
The small boxes are stamped on the bottom of the package, on or below the "JIFFY" logo. The small boxes contain one letter followed by four numbers, followed by one letter. The first letter represents the production line used for manufacturing. The first number represents the year of production. The next three numbers represent the Julian day of the year. The last letter represents the production shift.

Example
8222A indicates that the product was produced on the 222nd day of 1998 during the A (1st) shift.

LARGE BOX
The large boxes are stamped on top of the package and consist of four numbers followed by one letter. The first number represents the year of production, the next three numbers are the Julian day of the year, and the letter represents the production shift.

All "JIFFY" codes are date of manufacture only. For best results, we recommend that our products be used within one year of the date of manufacture.