

America's Favorite

“**JIFFY**”
QUALITY AND VALUE SINCE 1930

mixes

RECIPES

Hospitality in a **JIFFY**

**Many New Recipes
Along with
Old Time Favorites**

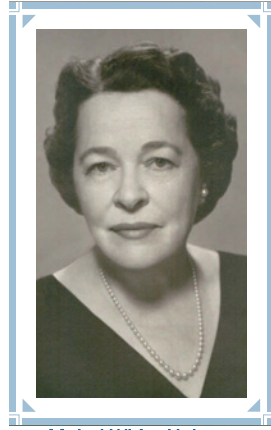
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Chelsea Milling Company is operated by a family whose roots in the flour milling business date back to the early 1800's. We have been milling flour here in Chelsea for over one hundred and twenty years.

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 22 “**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.



Mabel White Holmes

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 and the communities served.”***

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	1/2 cup sour cream
1 tsp. chives	paprika
1 tsp. seasoned salt	

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” cutter, cut out 24 biscuits. Place each biscuit in prepared muffin cup. Mold biscuit to fit bottom and slightly up sides. Set aside. Blend cream cheese, milk, mustard, chives, seasoned 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	Parmesan cheese, grated
1-1/2 cups warm water	garlic salt
1/2 cup margarine or butter, melted	corn meal

Preheat oven to 425°. Grease a 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. Divide dough into balls and roll each ball into 4" stick. Twist each stick and place about 1" apart on prepared baking sheet. Bake **10-12 minutes**. Brush with melted margarine or butter and sprinkle with cheese and garlic salt.

DELUXE PIZZA STICKS (20-24 Sticks)

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

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 prepared 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	4 jalapeno peppers, cored (seeded and diced)
3 eggs	1 chopped onion
3/4 cup buttermilk	1/4 cup margarine or butter, melted
1/2 cup sour cream	

Preheat oven to 400°. Grease a 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 egg
1 pkg. (3 oz.) cream cheese, softened	1 tsp. water
1 pkg. (8 oz.) Brie cheese round (4-1/4" round)	

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 1/2. On floured surface, roll out each 1/2 to 1/8" thick. Cut a 7" pastry circle from each 1/2. 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 lightly browned. Remove from baking sheet immediately. Let rest 15 minutes to allow cheese to set. Serve warm with apples or crackers.

CORN CAKE MUFFINS

(15-18 Muffins)

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

Preheat oven to 350°. Grease a muffin pan or use paper liners.

Combine all ingredients until blended. Fill prepared muffin cups 2/3 full. Bake **15-20 minutes** or until lightly browned.

BANANA CHIP MUFFINS

(6-8 Muffins)

1 pkg. "JIFFY" Banana Muffin Mix	1 banana, mashed
1 Tbsp. quick oats	1 egg
1/3 cup mini chocolate chips	1/4 cup milk

Preheat oven to 400°. Grease a muffin pan or use paper liners.

Combine all ingredients until blended. Pour into prepared muffin cups. Bake **12-14 minutes**.

HONEY DATE MUFFINS

(12-15 Muffins)

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

Preheat oven to 350°. Grease a 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. Fill prepared muffin cups 3/4 full. Bake **15-20 minutes**.

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 a muffin pan or use paper liners.

Prepare muffin mix as directed on package. In separate bowl, blend filling ingredients together. Fill prepared muffin cups 1/2 full with batter. Add a tablespoon of filling. Cover with remaining batter. Bake **11-13 minutes**.

GERMAN CHOCOLATE MUFFINS (6-8 Muffins)

MUFFIN

1 pkg. "JIFFY" Chocolate Muffin Mix

1 egg

1/4 cup milk

1/4 cup chopped pecans

2 Tbsp. margarine or butter

1/4 cup flaked coconut

1/4 cup chocolate chips

TOPPING

3 Tbsp. flour

1/3 cup brown sugar

3 Tbsp. margarine or butter,
softened

3/4 cup flaked coconut

1/3 cup chopped pecans

Preheat oven to 400°. Grease a muffin pan or use paper liners.

Blend muffin ingredients together. Fill prepared muffin cups 1/2 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 Servings)

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

Preheat oven to 400° . Grease a muffin pan (do not use paper liners).

Cream brown sugar, margarine or butter and honey. Coat inside of prepared muffin cups with mixture. Blend remaining ingredients together. Batter will be slightly lumpy. Fill muffin cups 1/2 full. Bake **15-17 minutes**. Remove immediately and invert on serving plate.

CHEESE BISCUITS (21-25 Biscuits)

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

COATING

1/4 cup 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	1/4 cup margarine or butter, melted

Preheat oven to 400°. Grease a 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 (uncooked)	
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	1/2 cup sour cream
1 tsp. cinnamon	1/2 cup warm water
2 Tbsp. brown sugar	

FILLING

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

DIPPING SAUCE

1 cup powdered sugar	1/4 cup milk
4 tsp. light corn syrup	

Preheat oven to 350°. Grease a 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 1/2 and twist. Place on prepared 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

3 Tbsp. sugar
1-1/3 cups milk

FILLING

1/2 cup margarine or butter,
softened
1/2 cup sugar

3 tsp. cinnamon
1/4 cup corn syrup

FROSTING

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

Preheat oven to 425° . Grease a 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	2 eggs
1 cup mini marshmallows	1 Tbsp. water
1/2 cup chocolate chips	2 Tbsp. oil
	1/2 cup chopped walnuts

Preheat oven to 350°. Grease an 8" square pan.

Mix all ingredients well. Spread batter in prepared pan. Bake **25-30 minutes**. Cool and cut.

BROWNIE TREATS (12-16 Servings)

2 pkgs. "JIFFY" Fudge Brownie Mix	1/4 cup oil
2 Tbsp. water	2 eggs
	20 mini peanut butter cups

Preheat oven to 350°. Grease bottom of a 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 (24-30 Servings)

BROWNIE

3 pkgs. "JIFFY" Fudge Brownie Mix	3 Tbsp. water
1/2 cup chocolate chips	1/3 cup oil
3 eggs	1/2 cup chopped pecans or walnuts

FILLING

20 caramels	1 egg
1 Tbsp. water	1/3 cup chopped pecans or walnuts
1 pkg. (8 oz.) cream cheese	

Preheat oven to 350°. Grease a 13"x9" pan.

Mix all brownie ingredients until blended. Pour 1/2 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 (24-30 Servings)

BROWNIE

3 pkgs. "JIFFY" Fudge Brownie Mix	1/3 cup oil
3 eggs	3 Tbsp. water
	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 a 13"x9" pan.

Mix together brownie mix, eggs, oil and water. Stir in chocolate chips. Pour 1/2 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
1/4 cup margarine or butter	1 can (20 oz.) crushed pineapple, drained (reserve juice)
	1 egg

Preheat oven to 350°.

Melt margarine or butter in 8” square or 9” round pan and sprinkle with brown sugar. Place pineapple over margarine or butter and brown sugar mixture. Set aside. In separate bowl, beat cake mix, egg and 1/2 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 pkg. “ JIFFY ” Fudge Frosting Mix
1 egg	1-1/3 cup milk
1/4 cup water	1/4 cup margarine or butter

Preheat oven to 350° . Grease an 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 ” Golden Yellow Cake Mix	1/3 cup margarine or butter, softened
1 pkg. (3.4 oz.) instant lemon pudding mix	1 cup sour cream 4 eggs 2 tsp. lemon extract

GLAZE

1 pkg. “ JIFFY ” White Frosting Mix	3 Tbsp. boiling water 1 tsp. lemon extract
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Preheat oven to 350°. Grease a 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	1/4 cup margarine or butter, softened
2 eggs	1/2 cup water
5 Tbsp. instant vanilla pudding mix	

Preheat oven to 350°. Grease and flour an 8” square pan.

Beat all ingredients for 3 minutes on medium. Pour batter into prepared pan. 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	2 tsp. pumpkin pie spice 1 egg
dash of ground cloves	1/2 cup water
2 Tbsp. instant vanilla pudding mix	1/2 cup pumpkin

Preheat oven to 350°. Grease an 8” square 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.

L AND J BUTTERMILK CAKE

(12-15 Servings)

CAKE

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

FROSTING

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

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 can (20 oz.) crushed
pineapple, drained |
| 1 pkg. (3.4 oz.) instant vanilla
pudding mix | 1 container (8 oz.) whipped
topping, thawed |
| 1 cup milk | flaked coconut (optional) |
| 4 oz. cream cheese, softened | |

Preheat oven to 350°. Grease a 13”x9” pan.

Prepare cake mix as directed on package. Pour batter into prepared pan. Bake **15-20 minutes**. Set aside to cool. Mix pudding, milk and cream cheese together. Spread over cooled cake. Sprinkle drained pineapple over pudding mixture. Smooth whipped topping over pineapple. Sprinkle with coconut (optional). Chill and serve.

SNACKING CAKE

(9-12 Servings)

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

Preheat oven to 350°. Grease an 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	dash nutmeg
1/2 tsp. cinnamon	1/2 cup margarine or butter, melted
1/8 tsp. ground cloves	

FILLING

3 pkgs. (8 oz.) cream cheese, softened	4 eggs
1 can (14 oz.) sweetened condensed milk	1/2 tsp. nutmeg
1 can (15 oz.) pumpkin	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	1/4 cup margarine or butter, softened
1 can (21 oz.) pie filling	
1/2 cup chopped nuts (optional)	

Preheat oven to 350°.

Select your favorite pie filling and spread in an 8” square pan. Combine cake mix and nuts (optional). Add margarine or butter; 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	1/2 cup margarine or butter, softened
1 pkg. (3.4 oz.) instant lemon pudding mix	4 eggs
	1 cup water

FILLING

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

GLAZE

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

Preheat oven to 350°. Grease and flour a 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	1 egg
3 Tbsp. instant vanilla pudding mix	1/3 cup banana, mashed
	1/2 cup water
	1/3 cup chopped nuts

Preheat oven to 350°. Grease an 8” square 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 pkg. (7 oz.) flaked coconut
1 can (14 oz.) sweetened condensed milk	1 cup chopped nuts
	1 pkg. (12 oz.) chocolate chips

CRUST

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

Preheat oven to 350° . Grease a 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	1/2 cup marshmallows
1 Tbsp. water or milk	1 cup crispy rice cereal
1/3 cup crunchy peanut butter	1/2 cup chopped peanuts
	1/2 tsp. margarine or butter

Grease an 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 ” Golden Yellow Cake Mix	2 Tbsp. lemon juice 1/2 cup flaked coconut (optional)
1/4 cup oil	
1 egg	

Preheat oven to 350° . Grease a baking sheet.

Blend all ingredients until moist. Drop dough by teaspoon on prepared baking sheet. Bake **11-13 minutes** or until lightly browned around edges.

QUICK AND EASY CHOCOLATE COOKIES

(10-12 Cookies)

1 pkg. “ JIFFY ” Chocolate Muffin Mix	2 Tbsp. peanut butter 2 Tbsp. sugar
3 Tbsp. margarine or butter, softened	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	2 Tbsp. margarine or butter, softened
1/2 tsp. cinnamon	1/4 cup applesauce

Preheat oven to 350° . Grease a 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

(9-12 Bars)

1 pkg. “ JIFFY ” Raspberry Muffin Mix	1/4 cup quick oats
5 Tbsp. margarine or butter, softened	1/4 cup chopped pecans or walnuts
	1/2 cup raspberry jam or preserves (filling)

Preheat oven to 350°. Grease an 8” square pan.

Combine first four ingredients. Mix with fork until crumbly. Set aside 1/4 cup crumb mixture. Press remaining crumb mixture on bottom of prepared pan. Spread filling on top of mixture to within 1/2” from edge of pan. Sprinkle reserved crumb mixture over filling. 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. margarine or butter, softened
2 Tbsp. brown sugar	3/4 cup apple, chopped
1 Tbsp. milk	1/3 cup raisins
1 egg	1/3 cup chopped walnuts
2 Tbsp. flour	1/8 tsp. cinnamon

GLAZE

1 pkg. “ JIFFY ” White Frosting Mix	3 Tbsp. boiling water
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Preheat oven to 350°. Grease a baking sheet.

Combine all cookie ingredients, blend well. Drop by tablespoon on prepared baking sheet. Bake **12-15 minutes** or 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	2 Tbsp. quick oats
1 Tbsp. instant vanilla pudding mix	1 Tbsp. margarine or butter, softened
	1 egg

Preheat oven to 375° . Grease a 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 prepared 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 tsp. vanilla extract
1 Tbsp. margarine or butter, softened	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	2 Tbsp. margarine or butter, softened
1 egg	2 Tbsp. milk
2 Tbsp. molasses	2 Tbsp. instant vanilla pudding mix
1/3 cup raisins	

Preheat oven to 350° . Grease a baking sheet.

Combine ingredients and blend well. Drop by teaspoon on prepared baking sheet. Bake **8-10 minutes**.

GERMAN CHOCOLATE SQUARES (9-12 Servings)

CHOCOLATE SQUARES

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

FROSTING

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

Preheat oven to 350°. Grease and flour a 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

(24-30 Cookies)

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

(12-16 Bars)

CRUST

1 cup “ JIFFY ” Baking Mix	1/4 cup powdered sugar
1/4 cup margarine or butter, softened	

FILLING

2 Tbsp. “ JIFFY ” Baking Mix	3 Tbsp. lemon juice
2 eggs	1/4 tsp. lemon zest
1 cup sugar	1 Tbsp. powdered sugar

Preheat oven to 350°.

Mix crust ingredients together until crumbly. Press into bottom of ungreased 9” square pan. Bake **10 minutes**. Beat eggs until foamy. Add sugar, baking mix, lemon juice and zest. Beat 1 minute. Remove baked crust from oven and pour lemon mixture over crust. Bake **25 minutes**. Remove from oven and cool. Dust with powdered sugar and cut.

OATMEAL CHOCOLATE CHIP COOKIES (20-24 Cookies)

2 cups “ JIFFY ” Baking Mix	1 egg
1/2 cup margarine or butter, softened	1 tsp. vanilla extract
1/2 cup sugar	3/4 cup quick oats
1/2 cup brown sugar, firmly packed	1 pkg. (12 oz.) chocolate chips

Preheat oven to 350° . Grease a 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 prepared baking sheet. Bake **10-12 minutes** or until lightly browned.

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

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

(24-30 Bars)

CRUST

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

TOPPING

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

Preheat oven to 350°. Grease a 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 peanuts and cereal. Spread on top of marshmallows. Cool and cut.

EASY COCONUT COOKIES

(20-24 Cookies)

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

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

(9-12 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 an 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 CHIP BARS

(24-30 Bars)

2 pkgs. “ JIFFY ” Chocolate Chip Cookie Mix	1/2 cup margarine or butter, softened
1 pkg. “ JIFFY ” Oatmeal Cookie Mix	1/2 cup dark corn syrup
2 eggs	1 cup chocolate chips

Preheat oven to 350°.

Combine ingredients and blend well. Spread into ungreased 13”x9” pan. Bake **30-32 minutes** or until lightly browned.

COCONUT CHOCOLATE BIT BARS

(9-12 Bars)

CRUST

1 pkg. “**JIFFY**” Chocolate Chip Cookie Mix 2 Tbsp. oil
1 egg

FILLING

1/4 cup margarine or butter, softened 1/2 tsp. vanilla extract
3 cups powdered sugar
7 oz. sweetened condensed milk 1 cup flaked coconut

FROSTING

1/4 cup whipping cream 1 cup chocolate chips
1/4 cup margarine or butter

Preheat oven to 375°.

Combine all crust ingredients and blend well. Press into bottom of ungreased 8” square pan. Bake **12 minutes**. Let cool. Beat filling ingredients until smooth. Spread filling over crust. Cover and refrigerate until set. Over medium heat, mix frosting ingredients until smooth. Cool 10 minutes. Pour over filling. Refrigerate for 2 hours before serving.

CHOCOLATE DROP COOKIES

(24-30 Cookies)

1-1/2 cup “**JIFFY**” Buttermilk Pancake and Waffle Mix 1/4 cup margarine or butter, softened
1 egg
1/2 cup caramel ice cream topping 1 cup chocolate chips
1/2 cup peanut butter

Preheat oven to 350°.

Combine topping, peanut butter, margarine or butter and egg. Add pancake and waffle mix. Fold in chocolate chips. Drop by tablespoon approximately 2” apart on ungreased baking sheet. Bake **10-12 minutes** or until lightly browned.

CHOCOLATE CHIP PEANUT BUTTER COOKIES (18-20 Cookies)

1 pkg. “ JIFFY ” Chocolate Chip Cookie Mix	2 Tbsp. margarine or butter, softened
1 egg	3 Tbsp. peanut butter

Preheat oven to 350°.

Combine ingredients and blend well. Drop by teaspoon on ungreased baking sheet. Bake **11-13 minutes** or until lightly browned.



OATMEAL CHOCOLATE CHIP BARS (12-16 Bars)

CRUST

1 pkg. “ JIFFY ” Oatmeal Cookie Mix	1/2 cup margarine or butter, melted
1/4 cup brown sugar	

TOPPING

1/2 cup chocolate chips

Preheat oven to 350° . Grease a 9” square pan.

Combine all crust ingredients. Spread into bottom of prepared pan. Bake **13-15 minutes**. Let cool. Over low heat, melt chocolate chips. Spread over cooled crust and refrigerate until chocolate is set.

CHOCOLATE BUTTERSCOTCH COOKIES

(18-20 Cookies)

1 pkg. “ JIFFY ” Chocolate Chip Cookie Mix	1/4 cup margarine or butter, softened
1 Tbsp. instant butterscotch pudding mix	1 egg

Preheat oven to 350°.

Combine ingredients and blend well. Drop by teaspoon on ungreased baking sheet. Bake **12-15 minutes** or until lightly browned.

OATMEAL RAISIN COOKIES

(18-20 Cookies)

1 pkg. “ JIFFY ” Oatmeal Cookie Mix	2 Tbsp. margarine or butter, melted
1 egg	1/2 tsp. cinnamon
1/4 tsp nutmeg	1/2 tsp. molasses
1/4 cup raisins	

Preheat oven to 350°.

Combine all ingredients. Drop by teaspoon on ungreased baking sheet. Bake **12-14 minutes** or until lightly browned. Cool 1 minute before removing from baking sheet.

OATMEAL COCONUT COOKIES

(18-20 Cookies)

1 pkg. “ JIFFY ” Oatmeal Cookie Mix	6 Tbsp. margarine or butter, softened
1 Tbsp. instant vanilla pudding mix	1/2 cup flaked coconut
	1/2 cup chopped pecans
	1 egg

Preheat oven to 350°.

Combine cookie mix, pudding and margarine or butter. Add remaining ingredients and blend well. Drop by teaspoon on ungreased baking sheet. Bake **14-16 minutes** or until lightly browned.

PECAN COOKIES (18-20 Cookies)

1 pkg. “ JIFFY ” Sugar Cookie Mix	1 Tbsp. instant vanilla pudding mix
1/4 cup margarine or butter, softened	1 egg
	1/2 cup chopped pecans

Preheat oven to 350°.

Combine cookie mix, pudding and margarine or butter. Add remaining ingredients and blend well. Drop by teaspoon on ungreased baking sheet. Bake **9-11 minutes** or until lightly browned.



PEANUT BUTTER CHIPPERS (20-24 Cookies)

1 pkg. “ JIFFY ” Sugar Cookie Mix	1/2 cup brown sugar
1/4 cup margarine or butter, softened	1 tsp. vanilla extract
1/2 cup peanut butter	1 egg
	1/2 cup chocolate chips
	1/2 cup peanut butter chips

Preheat oven to 375°.

Cream margarine or butter, peanut butter, brown sugar, vanilla and egg. Add cookie mix and blend well. Stir in chocolate and peanut butter chips. Drop by teaspoon on ungreased baking sheet. Bake **10-12 minutes** or until lightly browned.

FRUIT BARS

(9-12 Bars)

1 pkg. "JIFFY" Oatmeal
Cookie Mix
1/2 cup jam of your choice

1/2 cup margarine or butter,
softened

Preheat oven to 350°.

Combine cookie mix and margarine or butter until crumbly. Set aside 1/2 cup of crumb mixture, loosely filled. Press remaining mixture on bottom of ungreased 8" square pan. Spread jam on top of mixture. Sprinkle reserved mixture over jam. Bake **24-28 minutes** or until lightly browned. Cool and cut.



GOOEY GOODIE BARS

(24-30 Bars)

CRUST

1 pkg. "JIFFY" Sugar
Cookie Mix
2 cups flaked coconut

1/2 cup margarine or butter,
melted
1 can (14 oz.) sweetened
condensed milk

TOPPING

1 cup chocolate chips

1/4 cup peanut butter

Preheat oven to 350°.

Combine cookie mix and margarine or butter. Spread into bottom of ungreased 13"x9" pan. Top with coconut and milk. Bake **25-30 minutes**. Over low heat, melt chocolate chips and peanut butter. Spread mixture over crust immediately after it has been removed from the oven. Cool thoroughly before cutting.

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	1/2 tsp. ground cloves
1 cup sugar	1 can (15 oz.) pumpkin
2 tsp. cinnamon	4 eggs
	3/4 cup chocolate chips

Preheat oven to 350°. Place a 13”x9” pan filled with 1” of 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	1 can (21 oz.) strawberry pie filling
3 Tbsp. oil	1 container (16 oz.) whipped topping, thawed
2 Tbsp. water	

Preheat oven to 350°. Grease a mini muffin pan.

Blend muffin mix, oil and water together. Roll on floured surface. Cut into 2-1/2” rounds. Press each round into prepared mini muffin cups. Bake **12-15 minutes** and cool. Fill with strawberry pie filling and top with whipped topping.

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 a 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 1/2 on bottom of pan. Spread 1/2 of cooled pudding on top of brownies. Sprinkle 1/2 of toffee bits over pudding. Spread 1/2 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 a 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	1/2 cup sugar
6 Tbsp. margarine or butter, melted	1/2 tsp. vanilla extract
2 pkgs. (8 oz.) cream cheese, softened	2 eggs
	1/2 cup peanut butter
	mini chocolate chips (optional)

Preheat oven to 350° . Grease a 13"x9" pan.

Combine muffin mix and margarine or butter. Press into bottom of prepared pan. Bake **10 minutes**. Beat cream cheese, sugar and vanilla. Add eggs one at a time. Mix in peanut butter. Spread mixture over crust. Sprinkle with chocolate chips. Bake **25-30 minutes**. Cool completely. Refrigerate 3 hours.

HOLIDAY PUMPKIN COFFEE CAKE (12-15 Servings)

COFFEE CAKE

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

FILLING

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

TOPPING

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

Preheat oven to 325° . Grease a 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 1/2 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 1/2 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 tsp. vanilla extract
1 pkg. (8 oz.) cream cheese, softened	1 container (8 oz.) whipped topping, thawed
1 cup powdered sugar	1 can (21 oz.) pie filling (any flavor)

Preheat oven to 350°. Grease and flour a flan pan.

Prepare cake mix as directed on package. Pour into prepared pan. Bake **15-20 minutes**. Cool 10 minutes. Invert on serving tray, cooling completely. Beat cream cheese, powdered sugar, vanilla and whipped topping together. Spread cream cheese mixture on cake, saving about 1/4 of the mixture. Spoon pie filling on top of cream cheese mixture. Garnish with small dollops of remaining mixture. Chill 2 hours.

BANANA SPLIT PIE (8-12 Servings)

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

Preheat oven to 450°.

Prepare pie crust mix as directed on package. Using one 1/2 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.

CREAM PUFFS

(5-6 Cream Puffs or 9-10 Mini Puffs)

PUFFS

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

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	1/4 cup margarine or butter
2 Tbsp. milk	

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.

FRITTER BITS

(32-36 Bits)

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

COATING

1/2 cup sugar	1 tsp. cinnamon
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Preheat oil in a 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	2 Tbsp. sugar
1/4 cup margarine or butter, softened	2/3 cup milk
4 oz. cream cheese, softened	1/4 cup fruit preserves

GLAZE

1 pkg. “JIFFY” White Frosting Mix	3 Tbsp. boiling water
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Preheat oven to 450°. Grease a 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 prepared 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	1/3 cup margarine or butter, softened
2 pkgs. “ JIFFY ” Pizza Crust Mix	1/2 tsp. cinnamon
1 cup warm water	1/3 cup sugar
	1/3 cup corn syrup

TOPPING

1/4 cup margarine or butter	1/3 cup brown sugar
1/4 cup corn syrup	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 Donut Holes)

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

COATING

3/4 cup sugar	1-1/2 tsp. cinnamon
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Heat 1” of oil in an 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.

SWEET CIDER DONUTS

(18-24 Donuts)

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

Preheat oil in a 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 Donut Holes)

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

Preheat oil in a 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.

ALL PURPOSE FRY BATTER

(1-1/4 Cups Batter)

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

Preheat oil in a 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 a 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 paprika 1/4 tsp. pepper 1 tsp. seasoned salt
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Shake together until mixed. Coat poultry, fish or pork chops well before frying or baking.



CHICKEN BAKE

(8-12 Servings)

CASSEROLE

1 cup diced carrots	1 cup sour cream
3/4 cup chopped onions	3 cups cooked chicken, cubed
1/2 cup diced celery	1 can (4 oz. drained) sliced mushrooms
1/4 cup chicken broth	1/4 tsp. salt
1 can (10-3/4 oz.) cream of chicken soup	1/4 tsp. pepper

TOPPING

1 cup "JIFFY" Buttermilk Pancake and Waffle Mix	1/4 cup chopped green pepper
2 eggs, beaten	2 cups shredded sharp cheddar cheese, divided
1/2 cup milk	
1/4 cup chopped red pepper	

Preheat oven to 350°. Grease a 13"x9" pan.

In saucepan, combine first four ingredients. Simmer 20 minutes. In prepared pan, mix remaining ingredients. Add in vegetables and mix well. For topping, in separate bowl combine first five ingredients. Add in 1 cup of cheese and blend well. Drop by tablespoon on top of vegetables. Bake **40-45 minutes**. Sprinkle remaining cheese on top and return to oven until melted.

CORNY DOGS

(8 Servings)

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

Preheat oil in a 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	1/2 tsp. salt
8 fresh mushrooms or	1/2 tsp. dry mustard
1 can (8 oz.) drained	1/2 tsp. garlic powder
1/4 cup finely chopped onion	1/4 tsp. cayenne red
1 Tbsp. margarine or butter	pepper
4 eggs	1/2 tsp. pepper
1-1/2 cups milk	2 Tbsp. flour
1-1/4 cup shredded Swiss cheese	1 pkg. (10 oz.) frozen
6 strips cooked bacon, crumbled	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 tsp. parsley flakes
1/4 cup flour	1 can (15 oz.) chili
1 egg	2 cups shredded cheddar
1/4 cup milk	cheese
2 Tbsp. chili powder	

Preheat oven to 400°. Grease a 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.

CHICKEN AND BISCUIT

(4-6 Servings)

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

Preheat oven to 400°. Grease an 8" square pan.

Mix soup and 1/3 cup milk together. Slowly add in flour. Stir in mixed vegetables, onions, seasoned 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	4 eggs
1 lb. sausage	3 Tbsp. milk
1 cup frozen hash brown potatoes, thawed	1/2 tsp. salt
1 cup shredded cheddar cheese	1/8 tsp. pepper
	2 Tbsp. Parmesan cheese, grated

Preheat oven to 375°. Grease a 12" pizza pan.

Brown sausage. Drain and set aside to cool. Prepare crust as directed on package. Spread over prepared pan. Spoon cooled sausage over crust. Sprinkle with potatoes and cheddar cheese. In separate bowl, beat eggs, milk, salt and pepper thoroughly. Pour over potatoes and cheese. Sprinkle with Parmesan cheese. Bake **30-35 minutes**.

SPINACH CASSEROLE

(6-8 Servings)

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

Preheat oven to 350°. Grease a 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 can (8 oz.) cream style corn
1/2 cup margarine or butter, melted	1 cup sour cream
1 can (8 oz.) whole kernel corn, drained	2 eggs

Preheat oven to 375°. Grease a 1-1/2 quart casserole dish.

Pour margarine or butter and corn into prepared 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.

PARTY CHEESE LOAF

(6-8 Servings)

1 pkg. "JIFFY" Pizza Crust Mix	2 Tbsp. shredded cheddar cheese
1 cup shredded cheddar cheese	4 slices bacon, cooked
1/2 cup hot water	crisp and crumbled paprika
1 Tbsp. margarine or butter, melted	

Preheat oven to 425°. Grease and flour an 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 pkg. (10 oz.) frozen chopped broccoli, thawed
1/2 cup chopped onion	1 tomato, peeled and thinly sliced
1/2 cup mozzarella cheese	1/4 cup grated Parmesan cheese
2 eggs	paprika
1/2 cup cottage cheese	
1/2 cup milk	
1/2 cup sour cream	
2 Tbsp. margarine or butter, melted	

Preheat oven to 350°. Grease a 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 prepared 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 shredded cheddar cheese
1-1/2 cups pre-cooked chicken, chopped or	1 cup milk
2 cans (4.5 oz.) of chunk chicken, drained	3 eggs
1 pkg. (10 oz.) frozen chopped broccoli (rinsed, drained)	1/4 tsp. seasoned salt
	1/4 tsp. pepper

Preheat oven to 400° . Grease a 2 quart casserole dish.

Place chicken, broccoli and cheese in prepared dish. In a separate bowl, combine baking mix, milk, eggs, salt and pepper until blended. Pour into dish over chicken, broccoli and cheese. Bake **35-40 minutes** or 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	1/3 cup water
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TOPPING

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

Preheat oven to 400° . Grease a 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 of mushroom soup
1 can (8 oz.) sliced mushrooms	1 to 1-1/2 cups shredded mozzarella cheese
3/4 cup chopped onion	
1 tsp. garlic powder	

Preheat oven to 425°. Grease a 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 prepared baking dish. Fill with beef mixture. Bake **25 minutes** or 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 Biscuit or Baking Mix	1 Tbsp. onion flakes
1 cup cooked ham, diced or bacon, crumbled	2 cups milk
1 cup shredded cheese	1/4 tsp. pepper
	1/4 tsp. salt
	4 eggs

Preheat oven to 350°. Grease a 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	1/8 tsp. salt
2 eggs	1/2 tsp. sage
1/3 cup + 1 Tbsp. milk	1 tsp. parsley flakes
1 cup diced celery	1 can (13-3/4 oz.) chicken
1 small chopped onion	broth

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

TOPPING

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

Preheat oven to 400°. Grease a 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 red pepper
1 small head lettuce	1 lb. bacon, cooked (crumbled)
1 cup shredded carrots	1 cup frozen peas, thawed
1 large tomato	1 cup shredded cheddar cheese
1 small onion	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	dash pepper
2 eggs	1-1/2 lbs. ground beef
1/2 cup milk	1 tsp. garlic powder
2 cans (10 oz.) enchilada sauce	2-1/2 cups shredded Monterey Jack cheese
1/2 tsp. salt	
2 Tbsp. diced onion	

Preheat oven to 400° . Grease an 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.

DEVIL'S FOOD PUDDIN' CAKE

(9-12 Servings)

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

Grease an 8" or 9" round 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.



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 cheese
1/3 cup thousand island dressing	
2/3 cup sauerkraut, drained	

Grease a 12" 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.

CHEWY BARS (9-12 Bars)

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

Lightly grease a 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.

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.



“JIFFY” CAKES

(9-12 Servings)

1 pkg. “JIFFY” Golden Yellow or Devil’s Food Cake Mix	1 egg 1/3 cup oil 1/2 cup water
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Grease a 9” round microwave safe dish.

Combine all ingredients. 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 egg white	1 Tbsp. oil 1/2 cup water
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Grease a 9” round microwave safe dish.

Combine all ingredients. 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 1/2 tsp. vanilla extract	2 Tbsp. milk or water
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Combine all ingredients. Stir until smooth. Drizzle over favorite cake.

SPOON BREAD CASSEROLE (6-8 Servings)

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

<p>1 pkg. “JIFFY” Corn Muffin Mix 1/3 cup + 2 Tbsp. milk</p>	<p>1 egg</p>
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Grease an 8” or 9” round microwave safe dish.

Mix ingredients until well blended. Pour into prepared dish. Microwave **8 minutes** on medium. Rotate every 2 minutes if microwave does not have a turntable.



CREAMY FUDGE BROWNIES

(9-12 Servings)

BROWNIE

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

TOPPING

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

Grease a 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 CREAM BARS

(9-12 Bars)

CRUST

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

FILLING

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

Mix together baking mix, frosting mix, margarine or butter and chopped nuts until crumbly. Press 1/2 of crust mixture into ungreased, 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 prepared muffin cups 1/3 full. Microwave on high for time listed below. Serve warm.

SUGGESTED MICROWAVE COOK TIME

PRODUCT	2 MUFFINS	4 MUFFINS	6 MUFFINS
Corn	1-1/2 min.	2 min.	3 min.
Apple-Cinnamon, Banana, Blueberry, Bran with Dates, Chocolate, Oatmeal, Raspberry	1-1/2 min.	2 min.	3 min.

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.

SUGGESTED MICROWAVE COOK TIME

PRODUCT	2 BISCUITS	4 BISCUITS	6 BISCUITS
Baking Mix or Buttermilk Biscuit Mix (Rolled Biscuits)	30 sec.	1 min.	2 min.
(Drop Biscuit)	1 min.	1-1/2 min.	2 min.

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,
Banana, Blueberry, Bran with
Dates, Chocolate, Oatmeal or
Raspberry Muffin Mix 1/3 cup water
1 egg (optional)*

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.

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
2 Tbsp. melted shortening

1 egg
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 1/2 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 COBLER

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 **12-15 minutes**.

CINNAMON ROLL UPS (8-10 Rolls)

2 cups “**JIFFY**” Baking Mix
margarine or butter, melted

2/3 cup water
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.

CANOEES

(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 1/2 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.

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
WHITE CAKE MIX
FUDGE FROSTING MIX
WHITE FROSTING MIX
CHOCOLATE CHIP COOKIE MIX
OATMEAL COOKIE MIX
SUGAR COOKIE 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 are 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?

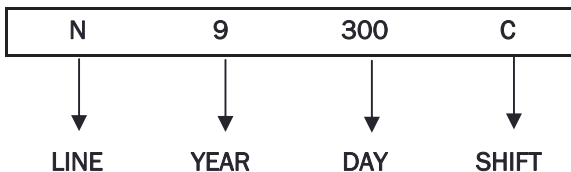
The following is an explanation of how to determine the age of your JIFFY products.*

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:

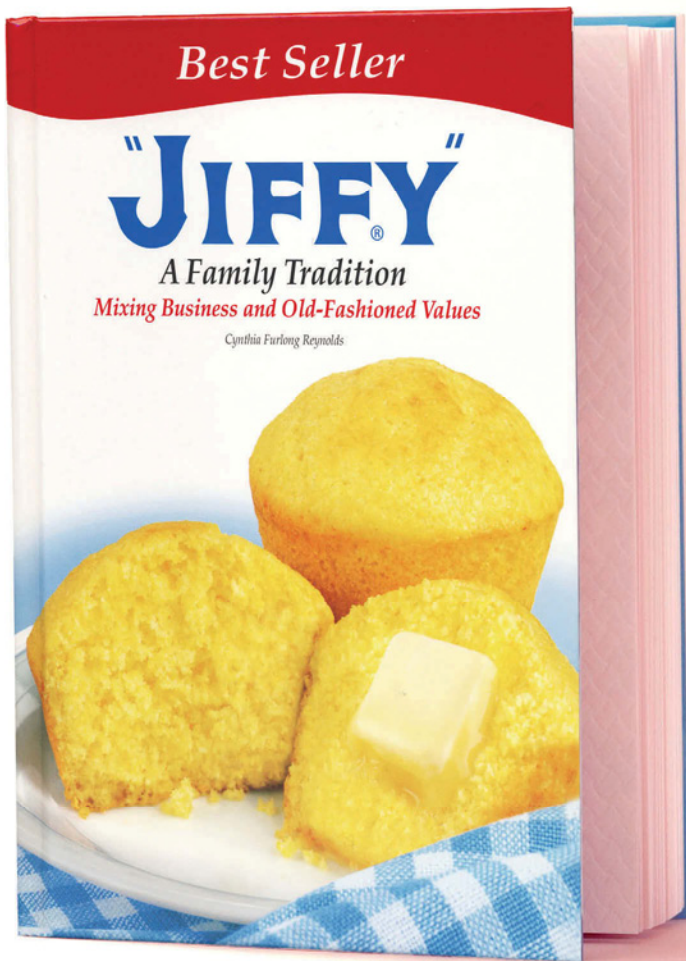


Below the "Best If Used By" there is a line that contains one letter, followed by four numbers, ending with one letter. The first letter represents the production line used while manufacturing the mix. The first number is the year of production. The next three numbers represent the Julian day of the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

Example: "N9300C" indicates that the product was produced on the "N" line on the 300th day of 2009, during the "C" (3rd) shift.



*This explanation is for product produced **after November 2004**.



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