

“JIFFY”^{mix} Microwave Recipes

“JIFFY” MICROWAVE CORNBREAD

(9 - 12 Servings)

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

Grease an 8” or 9” round microwave safe dish. Mix ingredients until well blended. Pour into dish. Microwave 8 minutes on medium. Rotate every 2 minutes if microwave does not have a turntable.

SPOON BREAD CASSEROLE

(6-8 Servings)

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

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

“JIFFY” CAKES

(9 - 12 Servings)

1 pkg. “JIFFY” Golden Yellow
1 egg
1/3 cup oil
1/2 cup water

Grease a 9” round microwave safe dish.

Combine all ingredients. Pour batter into 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

Grease a 9” round microwave safe dish.

Combine all ingredients. Pour batter into 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

Combine all ingredients. Stir until smooth. Drizzle over favorite cake.

“JIFFY” PUDDIN’ CAKE

(9 - 12 Servings)

1 pkg. “JIFFY” Golden Yellow Cake Mix
5 Tbsp. instant vanilla pudding mix
2 eggs
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 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 Tbsp. Worcestershire sauce
1/3 cup Thousand Island dressing
2/3 cup sauerkraut, drained
1/2 lb. deli corned beef
3/4 lb. shredded Swiss cheese

Grease a 12” microwave safe plate.

Prepare pizza crust as directed on package. Let rest in warm place, covered, for 5 minutes. Press dough with greased fingers on 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 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.

CREAMY FUDGE BROWNIES

(9 - 12 Servings)

BROWNIE

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

TOPPING

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

Grease a 9” round microwave safe dish.

Combine brownie ingredients. Blend well. Spread into dish. Microwave on high **4 minutes**. Rotate every 2 minutes if microwave does not have a turntable. For topping, beat cream cheese 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.

FUDGE CREAM BARS

(9 - 12 Bars)

CRUST

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

FILLING

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

For crust, combine ingredients until crumbly. Press half of into ungreased microwave safe 8” square pan. Microwave 2 minutes on high. For filling, combine ingredients and spread on top of crust. Sprinkle remaining crust mixture over filling. Microwave on high **4 minutes**. Microwave an additional **1 minute** on medium.

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MICROWAVE MUFFINS

Line microwave safe muffin pan with paper baking cups. Combine muffin mix, egg and milk until blended. Fill 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, Chocolate, Oatmeal, Raspberry	1-1/2 min.	2 min.	3 min.

MICROWAVE BISCUITS

Prepare biscuits according to package directions. For drop biscuits, spoon batter into paper baking cup, filling 2/3 full. For drop biscuits, on floured surface, roll out to 1/2" thickness. Cut with 2" cutter and microwave on high for time listed below.

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.

CHEWY BARS

(9 – 12 Bars)

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

Lightly grease a 9" round microwave safe dish. Combine ingredients. Blend well. Spread into 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
 1 Tbsp. light corn syrup
 2 Tbsp. margarine or butter
 1/4 cup milk

Combine 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.

For more recipes using our "JIFFY" mixes, please visit our website: www.jiffymix.com!