

# 1 Box Homemade Jiffy Corn Muffin Mix

Makes 8.5 ounces (equal to 1-box of Jiffy corn muffin mix), 1-1/2 cups of mix, or 6 corn muffins.

- 2/3 cup all-purpose organic flour
- 1/2 cup yellow organic (which is also GMO free) cornmeal
- 1/3 cup granulated pure cane sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons coconut oil (warmed only til liquid)

Combine dry first 5 ingredients in a bowl, mix well. Whisk in liquid oil; mix until dry mixture is smooth and lumps are gone. This now = 1 box Jiffy corn muffin mix.

## Corn Muffins

Preheat oven to 400° F. Grease a muffin pan. Add 1 egg to 1/3 cup milk, whisk. Combine dry mix with the liquid egg and milk mix, stirring just until blended. Batter will be slightly lumpy. For best rise, let batter rest for 3 or 4 minutes. Stir once or twice after rest. Fill muffin tins 1/2 full. Bake 15-20 minutes. Makes 6 muffins.

## Pumpkin Corn Muffins

- 1 pkg. Jiffy Corn Muffin Mix
- 1 egg
- 1/3 cup milk
- 1/2 cup pumpkin
- 1/2 tsp. pumpkin pie spice
- 2 tbs. sugar
- 1/2 cup walnuts, chopped (optional)

Preheat oven to 400°F. Grease muffin pan or use paper baking cups. Combine ingredients. Blend well. Fill muffin cups 2/3 full. Bake 16 – 18 minutes. (6 – 8 muffins)

## Jiffy 1 pan breakfast

- 6 eggs in baskets of shredded hash browns
- 1 box Jiffy cornbread mix, making 6 cornmeal muffins.
- All baked in one muffin tin at 400°F for 15 – 20 min.



## Johnny Cakes ~ Hoe Cakes

Johnny Cakes are southern style cornmeal pancakes. They cook up golden brown with crispy edges. Serve them with sweet or savory toppings for breakfast, lunch or dinner. Serves 5.

2 Eggs  
3/4 cup Buttermilk  
1 tbs Granulated sugar  
1/4 cup Or bacon grease  
1 cup Self rising cornmeal  
1 cup Self rising flour  
oil for frying  
butter for spreading

Another version of Jiffy corn muffin mix Pancakes. Mix together the Jiffy, one egg and 1/3 cup almond milk (following the instructions to make cornbread muffins on the box) and cook it up just like you would regular pancakes. I tossed in some blueberries after I spooned the batter on the griddle pan and let them cook right into the pancakes. On the box, it suggests adding 2 Tbs. of shortening when making pancakes with the mix but I chose to omit that addition and loved the way the pancakes turned out.



## Cornbread Waffles

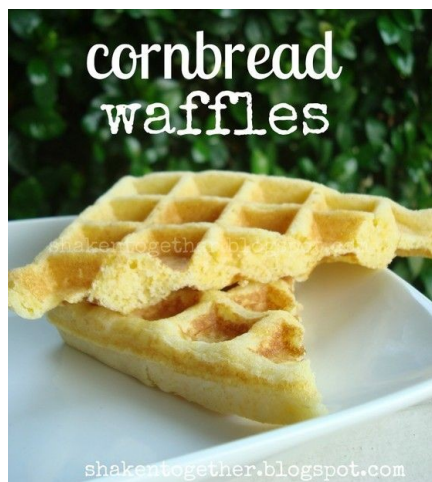
*great for breakfast or as a side with chili*

1 box Jiffy corn muffin mix  
1 egg  
3/4 cup milk

2 tablespoons shortening, melted

(I didn't use this because the recipe didn't say if it was to put in the batter or on the waffle maker. My waffles came out just fine without it and I saved a few calories!)

Mix the above, use about 1/3 cup batter for each waffle, close your waffle maker, wait until it stops steaming and the waffles easily come away from the grid. Spread with a little butter while they are warm and these corn bread waffles are the perfect partner to your favorite bowl of soup or chili. SO much easier to dip than a crumbly corn bread muffin and just as delicious! Yields 6 – 7 waffles.



## Sweet Southern Cornbread Hack



Cornbread mixed with Yellow cake mix~ no one has to know your secret But..... its the BEST cornbread you will ever eat!! This is what they do at Disneyland.

## Hush Puppies from scratch



2 cups corn meal  
2 tsp baking powder  
1 sm onion, fine chopped  
1 tbs flour  
1 cup milk  
1/4 tsp red pepper  
1 tsp salt

These deep fried corn meal hush puppies are crispy and perfect when cooking fried fish. Mix these ingredients together. Drop from spoon into deep hot fat. Brown on both sides.

## How to Make Hush Puppies (w/ Jiffy Mix)

You can "fix" just about any Southern quickbread with it. Southern quickbreads such as cornbread, corn muffins and hush puppies are all the same beast, just in slightly different forms. You only need add eggs and milk for standard hush puppies, but you can make the most of Jiffy mix's sweet corn flavor by adding a few flavoring ingredients, such as minced onions, jalapenos and bell peppers. For a lighter interpretation, bake the hush puppies in a mini-muffin pan instead of frying them.



**These are the best hush puppies ever!** Try it with your next fish fry. 1 pkg. Jiffy Corn Muffin Mix 1 egg 1/3 cup milk 1/4 cup flour 1/2 cup onion, finely chopped 2 tsp garlic powder 2 tbs parsley flakes frying oil  
Preheat oil in deep fryer to 375°F. Combine muffin mix, egg, milk, flour, garlic powder, parsley flakes and onion. Mix well. Drop by teaspoon into oil. Fry 4 minutes (2 minutes on each side) or until golden brown. Drain and serve.



## Sloppy Joe stuffed cornbread dinner muffins

Make jiffy cornbread batter and sloppy joes as normal. Place 2 spoonfuls of cornbread batter in the bottom of muffin tin, place 1 large spoonful of sloppy joe on top. Top w cheddar cheese and bake for 20 min at 400°F.

## Fried Summer Squash

Dip slices in Jiffy corn muffin mix and fry.

Or, here is a from-scratch recipe using flour

1 yellow squash, medium  
1 egg, large  
1 cup flour  
1 tbs parsley  
1 tsp salt  
1 tsp wht pepper  
1/4 cup Milk  
1 cup frying oil



## Homemade Corn Dogs



1 Tbs vinegar or lemon juice  
scant 1 cup milk  
1 1/2 cup flour  
1 cup yellow corn meal  
1/4 cup sugar  
2 tsp baking powder

1 tsp salt  
1/2 tsp baking soda  
2 eggs  
10-12 hot dogs  
brochettes or wooden skewers cut in half

Preheat some oil in a deep fryer or large skillet to 365 degrees. You need it to be a couple of inches deep and the pan needs to be large enough to fit the corn dogs in. I used my Le Cruset oval dutch oven. You want to completely submerge the corn dogs in the oil.

Place 1 Tbsp of the vinegar or lemon juice in a liquid measure cup. Then add enough milk to measure 1 cup. Stir and let sit for 5 minutes.

Meanwhile, whisk together the flour, corn meal, sugar, baking powder, salt, and baking soda in a large bowl. Add milk and eggs then whisk until well combined.

Insert skewer in hot dog and dip in batter. Coat hot dog well and fry in 356 degree oil until golden brown. Drain on towels.



## Mini Lil Smokies Corn Dogs

Yum! I added 2 tbs honey and 1/2 tsp baking soda to Jiffy corn muffin mix. Even the reheated ones were good!