

# 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 equals 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                        | 1/2 tsp. pumpkin pie spice          |
| 1/3 cup milk                 | 2 tbs. sugar                        |
| 1/2 cup pumpkin              | 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

- Put 6 eggs in muffin baskets of shredded hash browns
- With 1 box Jiffy cornbread mix, make 6 cornmeal muffins.
- Bake all in one muffin tin at 400°F for 15 – 20 min.



## Johnny Cakes | Hoe Cakes

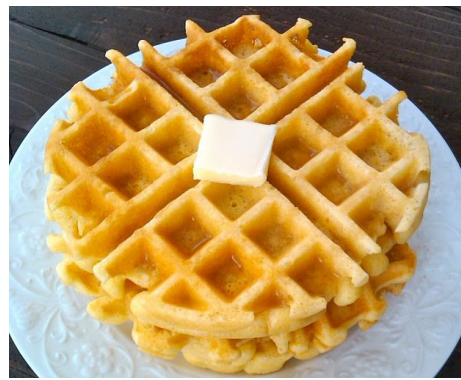


Johnny Cakes are southern style cornmeal pancakes. They cook up golden brown with crispy edges. Serve them with sweet or savory toppings for breakfast, lunch or dinner. Serves 5.

2 eggs  
3/4 cup buttermilk  
1 tbsp granulated sugar  
1/4 cup oil 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 or fried chicken*

1 box Jiffy corn muffin mix  
1 egg

3/4 cup milk  
2 tablespoons shortening, melted (optional)

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.