

# “JIFFY”<sup>mix</sup> Camping Recipes

## CAMPFIRE BISCUITS (12 - 15 Biscuits)

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

Combine ingredients. Mix to form a soft dough. On floured surface, knead well. If the dough is too soft, add a little more baking mix for dry handling. Put a little flour on a sheet of aluminum foil and pat dough to about 1/2” thickness. Use soup can as a biscuit cutter. **Bake with moderate heat for 15 - 20 minutes** or until biscuits are lightly browned on top.

### 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.

## MUFFINS IN A PAN (9 - 12 Servings)

1 pkg. “JIFFY” Apple Cinnamon, Banana, Blueberry, Chocolate or Raspberry Muffin Mix  
1/3 cup water  
1 egg (optional)\*

**Grease an 8” square aluminum pan.** Combine ingredients. Pour into 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 egg (optional)\*  
1/2 cup water

**Grease an 8” square aluminum pan.** Combine ingredients. Pour into 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.*

## FRUIT COBBLER

For each serving use a square of aluminum foil. Place favorite fruit (peach, apple, pear or apricot) cored and sliced in center of foil. Sprinkle with sugar and 2 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.

## 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.

## CINNAMON ROLL UPS (8 - 10 Rolls)

2 cups “JIFFY” Baking Mix  
margarine or butter, melted  
2/3 cup water  
cinnamon and sugar mixture\*\*

Combine baking mix and water to form a dry dough. If necessary, add more baking mix. Place dough on a floured piece of aluminum foil and pat or roll out to 1/2” thickness. Brush top with melted margarine or butter and sprinkle with cinnamon-sugar mixture. Roll 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.

## SWEET BREAKFAST BUTTONS (25 - 30 Servings)

2 cups “JIFFY” Baking Mix  
2/3 cup water  
cinnamon and sugar mixture\*\*

Combine ingredients. Mix to form a soft 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°F** 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.

## KAMPER KAKES (Eight 4” Pancakes)

1 pkg. “JIFFY” Apple Cinnamon, Banana, Blueberry, Chocolate or Raspberry Muffin Mix  
1 egg  
1/2 cup water

**Preheat griddle. Grease lightly.** Combine ingredients. Griddle is hot when a few drops of water dance on the surface. Turn pancakes when bubbles appear and edges begin to dry.

### BAKING TIPS

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.

## KORN KAKES (9 - 12 Pancakes)

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

**Preheat griddle. Grease lightly.** Combine ingredients. Griddle is hot when a few drops of water dance on the surface. Turn pancakes when bubbles appear and edges begin to dry.

\*\* For cinnamon and sugar mixture, mix 3 parts sugar to 1 part cinnamon.

# JIFFY<sup>mix</sup> Camping Recipes

## CAMPER TWISTS (12 - 15 Twists)

1 pkg. "JIFFY" Pie Crust Mix  
5 Tbsp. water  
cinnamon and sugar mixture\*\*

Prepare pie crust mix as directed on package, using 5 Tbsp. water. Roll out thin. Cut into strips 1/2" wide and about 6" long. Combine two strips together, dip in cinnamon-sugar mixture and place on aluminum baking sheet. Repeat with remaining strips. **Bake with moderate heat 15 - 20 minutes** or until lightly browned.

\*\* For cinnamon and sugar mixture, mix 3 parts sugar to 1 part cinnamon.

## 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. Place one length of dough on to each piece of aluminum foil. Roll foil loosely around dough 3 times, then tightly fold each end closed. Place each in a bed of burned down coals or on grill over open fire. With tongs, turn ropes every 1/2 to 1 minute. **Bake 8 - 15 minutes** depending on degree of heat. Serve immediately with butter, honey or maple syrup.

## CANOES (8 Canoes)

2-1/2 cups "JIFFY" Baking Mix  
2/3 cup water  
1 pkg. hot dogs

Combine baking mix and water to form a dough. On floured piece of aluminum foil pat or roll dough into 15" x 11" rectangular about 1/4" thick. Cut strips 5-1/2" x 3" 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.