

## Retro Baking with Jiffy Mix

Thursday, November 17, 2022

6:30-8:00pm CT

### What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

*Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!*

### How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- You will be muted as they come in. The program will start promptly and be recorded. You can choose to be on camera or off camera.

## Dill Pickle Spoon Bread

### Ingredients:

1 pkg. "JIFFY" Corn Muffin Mix  
2 eggs  
1 can (8.75 oz) whole kernel corn, **drained**  
1 can (8.25 oz) cream style corn  
1/2 cup sharp cheddar cheese, **shredded**  
1/2 **cup** sour cream  
6 Tbsp. butter, melted  
1/2 cup dill pickles, diced  
2 **Tbsp.** dill pickle juice  
1/2 **tsp.** garlic, minced  
1/2 tsp. dill weed  
1/2 tsp. onion powder  
1/2 cup crispy fried onions

### Directions:

Preheat oven to 375°F. Grease a 1½ qt. **casserole dish**.

**Stir** together eggs, whole kernel corn, cream style corn, cheese, sour cream, butter, dill pickles, dill pickle juice, and garlic. Add muffin mix, dill weed, and onion powder. Stir to combine.

Pour batter into pan. Bake 30 minutes. Sprinkle crispy fried onions on top of spoon bread.

Bake 8 – 10 minutes more or until center is firm.

## Blueberry Lemon Biscotti

### Ingredients:

2 pkgs. "JIFFY" Blueberry Muffin Mix  
1/4 **cup** instant lemon pudding mix  
1/4 cup flour  
1/4 cup margarine or butter, softened  
2 eggs  
white chocolate (optional)

### Directions:

Preheat oven to 375°F. Line **baking sheet with parchment paper**.

**Combine** muffin mixes, pudding mix, flour and margarine or butter. Add eggs and **stir** until blended.

Divide in half and form each into 12" long by 2" wide strip. Place on baking sheet. Bake 20 – 25 minutes. Cool completely.

On **cutting board**, **cut** diagonally into 3/4" thick strips. Place on sides on a parchment lined baking sheet. Bake an additional 7 – 10 minutes. Cool.