

# Home on the Range

## Biscuits And More

Biscuit mixes aren't used just for biscuits anymore. The mixes are a quick and easy way to make cake, cookies, pancakes, pies, and snacks. Only 1/4 cup of biscuit mix makes a variety of "impossible pies."

You may purchase biscuit mixes or make your own. The make your own is easy and keeps well in a tightly covered container stored on your pantry shelf. Use the mix just like you would purchased biscuit mix.

### BISCUIT MIX

10 cups flour  
2 cups shortening  
1 tablespoon salt  
6 tablespoons baking powder  
1 1/2 teaspoon cream of tartar  
1 cup dry milk (optional)  
Combine ingredients with a fork. Store in a tightly-covered container. Use in any recipe that calls for biscuit mix or Bisquick.

### PEANUT BUTTER BISCUIT TWISTS

1/2 cup packed brown sugar  
3 tablespoons water  
1 tablespoon butter  
1/4 teaspoon cinnamon  
1/2 teaspoon vanilla extract  
10-count can buttermilk biscuits  
Peanut butter  
Combine brown sugar, water, butter, cinnamon, and vanilla in saucepan. Cook over medium heat until butter is melted and sugar is dissolved, stirring occasionally. Pour into ungreased baking pan. Separate biscuits, and flatten into 3-inch oblongs. Spread with peanut butter. Twist each biscuit 3 or 4 times. Place in prepared pan. Bake at 400 degrees for 15 to 20 minutes or until browned. Cool for 3 minutes; remove to serving plate.

### SHORTCAKE BISCUITS

3 cups flour  
4 1/2 teaspoons baking powder  
1 1/2 tablespoons sugar  
1 teaspoon salt  
3/4 cup shortening  
1/2 cup milk  
1 egg, beaten  
Combine flour, baking powder, sugar, and salt in bowl. Cut in shortening until crumbly. Add milk and egg, stirring until soft dough forms. Turn out onto lightly floured surface; roll out to desired thickness. Cut out with biscuit cutter. Place on baking sheet. Bake at 400 degrees for 10 minutes or until light brown.

### IMPOSSIBLE PUMPKIN PIE

1/4 cup sugar  
1/2 cup Bisquick  
2 tablespoons butter  
13-ounce can evaporated milk  
2 eggs  
16-ounce can pumpkin  
2 1/2 teaspoons pumpkin pie spice  
2 teaspoons vanilla  
Heat oven to 350 degrees. Lightly grease pie plate. Beat together all ingredients until smooth, one minute in blender on high speed or 2 minutes with hand beater. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, 50-55 minutes. Refrigerate.  
Bernice Roesing  
Beach Lake

### BAKING POWDER BISCUITS

2 cups flour  
1 tablespoon baking powder  
1 teaspoon salt  
1/4 cup vegetable shortening  
1/4 cup skim milk  
Preheat oven to 450 degrees. Mix dry ingredients in large bowl. Cut shortening into flour mixture with a pastry blender until mixture resembles coarse crumbs. Mix in milk quickly. Turn dough on lightly floured surface. Knead 6 or 8 times, roll 1/4 -inch thick, cut with 2-inch biscuit cutter. Place on ungreased baking sheet. Bake 12 to 15 minutes until golden on top. Calories per biscuit is 112.  
Betty J. Light  
Lebanon

### ORANGE-CRANBERRY COFFEE CAKE

2 cups Bisquick baking mix  
1/2 cup milk  
2 tablespoons sugar  
2 tablespoons vegetable oil  
2 teaspoons grated orange peel  
1 egg  
3/4 cup chopped cranberries  
1/2 cup sugar  
1 tablespoon grated orange peel  
1 tablespoon butter, melted  
Heat oven to 375 degrees. Grease square pan. Stir baking mix, milk, sugar, oil, orange peel, and egg; beat vigorously 30 seconds. Gently stir in cranberries. Spread batter in pan. Mix sugar, orange peel, and butter; sprinkle evenly over batter. Bake 20 to 25 minutes or until golden brown. Serve warm. 9 servings.



Italian Biscuit Sticks with sauce is a tasty new twist on traditional biscuits.

### CARAMEL-APPLE CAKE

1 1/2 cups Bisquick baking mix  
3/4 cup granulated sugar  
1/2 cup milk  
2 cups sliced peeled cooking apples  
1 tablespoon lemon juice  
3/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1 cup boiling water  
Sweetened whipped cream or ice cream  
Heat oven to 350 degrees. Mix baking mix and granulated sugar. Beat in milk until smooth. Pour into ungreased square pan. Top with apples; sprinkle with lemon juice. Mix brown sugar and cinnamon; sprinkle over apples. Pour boiling water over apples. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Serve warm with sweetened whipped cream. Six servings.

### IMPOSSIBLE PECAN PIE

1 1/2 cups chopped pecans  
3/4 cup milk  
3/4 cup light or dark corn syrup  
1/4 cup margarine or butter, softened  
1 1/2 teaspoons vanilla  
4 eggs  
3/4 cup packed brown sugar  
1/2 cup Bisquick baking mix  
Heat oven to 350°. Grease pie plate, 9x1 1/4 inches. Sprinkle pecans in plate. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes; cool.

### SHORTCAKE BISCUITS

2 cups flour  
1/2 cup shortening  
4 teaspoons baking powder  
2 teaspoons sugar  
1 teaspoon salt  
1/2 cup milk  
1 egg  
Blend together flour, shortening, baking powder, sugar, and salt. Add egg and milk to dry mixture. Stir until dough forms a ball. Pat out on lightly floured board. Cut with biscuit cutter and place on ungreased pan. Bake at 425 degrees for 15 minutes.

### ITALIAN BISCUIT STICKS WITH SAUCE

2 cups Bisquick baking mix  
1/2 cup cold water  
1/2 cup chopped pepperoni  
1/4 cup butter, melted  
1 tablespoon grated parmesan cheese  
1 cup pizza sauce  
Heat oven to 425 degrees. Mix baking mix, water, and pepperoni until dough forms; beat 20 strokes. Turn dough onto surface dusted with baking mix. Gently roll in baking mix to coat; knead 5 times.

Roll dough into 10-inch square. Cut in half. Cut each half crosswise into about 14 5-inch strips. Twist ends of strips in opposite directions. Place on ungreased cookie sheet. Press ends onto cookie sheet to fasten securely. Generously brush with butter; sprinkle with cheese. Bake 10 to 12 minutes or until light golden brown. Heat pizza sauce until hot. Dunk bread into pizza sauce. About 28 dunkers.

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## Featured Recipe

In 1989, Sherry Bashore went to Australia through FFA's Work Experience Abroad Program. She lived and worked on a dairy farm for three months.

In addition to exchanging farming ideas and techniques, Sherry also exchanged recipes.

Her host family, Roy and Elva Dality and sons, taught her "Aussie" cooking in exchange for some old-fashioned Pennsylvania Dutch cooking.

One of these was Pavlova, which is actually created in honor of the famous Russian ballerina Anna Pavlova.

Sherry lives with her husband Bob and 2-year-old daughter Royell in Annville. Bob works for Harper-Dell Farms and Sherry does relief milking.

Here is the recipe.

### AUSTRALIAN BICENTENARY PAVLOVA

6 egg whites  
1 1/2 cups granulated sugar  
2 teaspoons vinegar  
2 teaspoons warm water  
1/2 teaspoon vanilla  
1 teaspoon warm water, extra  
1 1/2 cups cream, whipped  
4 Kiwi fruit  
2 mangoes, peaches or other yellow-colored fruit  
Lime glaze for decoration

Whip egg whites in clean, dry bowl until stiff, gradually beat in sugar (mixture should be glossy and hold its shape). Beat in vinegar, water, and vanilla, fold in extra water, spoon into springform pan lined with parchment paper. Bake in the lower half of gas oven at 200 degrees for 7 minutes. Reduce heat to 150 degrees for another 1 1/4 -1 1/2 hours.

Cool, release from springform pan. Serve pavlova on base plate or carefully lift from the paper and serve on a platter. Spread top of pavlova with cream. Arrange alternating slices of green and yellow fruit on top. Carefully pour lime glaze on top.

#### Lime Glaze

3 teaspoons arrowroot  
1/2 cup water  
1/2 cup sugar  
1/4 cup lime juice  
Blend arrowroot with water in small saucepan. Add sugar and lime juice. Stir over medium heat until glaze boils and thickens. Remove from heat and cool before use.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

### November

- 11- Favorite Breads
- 18- Thanksgiving Dinner
- 25- Venison and Wild Game

### December

- 2- Holiday Baking