Biscuits And More

(Continued from Page B6)

IMPOSSIBLE COCONUT PIE

2 cups milk 1/4 cup margarine or butter 11/2 teaspoons vanilla

4 eggs 1 cup flaked or shredded coconut

3/4 cup sugar 1/2 cup Bisquick baking mix

Heat oven to 350°. Grease pie plate, 9x1¹/₄ or 10x1¹/₄ inches. Place all ingredients in blender container. Cover and blend on high 15 seconds. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes; cool.

IMPOSSIBLE CHERRY PIE. 1 cup milk

2 tablespoons margarine or butter, softened

1/4 teaspoon almond extract 2 eggs

1/2 cup Bisquick baking mix 1/4 cup sugar

1 can (21 ounces) cherry pie filling

Streusel (below)

Heat oven to 400°. Grease pie plate, 10x11/2 inches. Beat all ingredients except pie filling and Streusel until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Spoon pie filling evenly over top. Bake 25 minutes. Top with streusel. Bake until streusel is brown, about 10 minutes longer; cool.

Streusel: Cut 2 tablespoons firm margarine or butter into 1/2 cup Bisquick baking mix, 1/2 cup packed brown sugar and 1/2 teaspoon ground cinnamon until crumbly.

IMPOSSIBLE CHEESCAKE 3/4 cup milk

2 teaspoons vanilla 2 eggs

1 cup sugar

1/2 cup Bisquick baking mix 2 packages (8 ounces each) cream cheese, cut into about 1/2-inch cubes and softened

Cheesecake Topping (below) Heat oven to 350°. Grease pie plate, 9x11/2 inches. Place milk, vanilla, eggs, sugar and baking mix in blender container. Cover and blend on high 15 seconds. Add cream cheese. Cover and blend on high 2 mintues. Pour into plate. Bake until center is firm, 40 to 45 minutes; cool. Spread carefully with Cheesecake Topping. Servie with fruit if desired.

Cheesecake Topping: Mix 1 cup dairy sour cream, 2 tablespoons sugar and 2 teaspoons vanilla.

IMPOSSIBLE

CHOCOLATE CREAM PIE 1 cup milk

1/4 cup margarine or butter, softened

1 teaspoon vanilla

2 eggs 2 squares (1 ounce each) melted

- unsweetened chocolate (cool) 1 cup sugar
- 1/2 cup Bisquick baking mix

Heat oven to 350°. Grease pie plate, 9x1¹/₄ inches. Place all ingredients in blender container. Cover and blend on high 1 minute. Pour into plate. Bake until no indentation remains when lightly touched in center, about 30 minutes. Cool completely. Top with sweetened whipped cream if desired.

IMPOSSIBLE **BANANA CREAM PIE**

1 cup milk

1/3 cup maragarine or butter, melted

- 1 teaspoon vanilla
- 3 eggs
- 1% cups granulated sugar
- 1/2 cup Bisquick baking mix
- 2 medium bananas, sliced
- 1 cup chilled whipping cream
- Heat oven to 350°. Grease pie

Pour into plate. Bake until knife about 30 minutes. Cool completestiff; spread over top.

IMPOSSIBLE

melted

- 1 bar (4 ounces) sweet cooking

- 1/2 cup granulated sugar

Heat oven to 350°. Grease pie clean, about 35 minutes; cool.

IMPOSSIBLE PUMPKIN PIE

1 can (13 ounces) evaporated

2 tablespocns margarine or butter.

1/2 cup Bisquick baking mix

2½ teaspoons pumpkin pie spice

Heat oven to 350°. Grease pie

plate, 9x1¼ or 10x1¼ inches.

Beat all ingredients 1 minute in

blender on high or 2 minutes with

hand beater. Pour into plate. Bake

until knife inserted in center com-

es out clean, 50 to 55 minutes;

IMPOSSIBLE

FRENCH APPLE PIE

1¹⁄₄ teaspoons ground cinnamon

2 tablespoons margarine or butter,

1/2 cup Bisquick baking mix

Heat oven to 325°. Grease pie

plate, 10x11/2 inches. Mix apples

and spices; turn into plate. Beat

remaining ingredients except

Streusel until smooth, 15 seconds

in blender on high or 1 minute

with hand beater. Pour into plate.

Sprinkle with Streusel. Bake until

knife inserted in center comes out

baking mix, 1/2 cup chopped nuts,

1/3 cup packed brown sugar and 3

tablespoons firm margarine or

butter until crumbly.

Streusel: Mix 1 cup Bisquick

clean, 55 to 65 minutes; cool.

6 cups slice pared tart apples

1/4 teaspoon ground nutmeg

3/4 cup milk

1 cup sugar

Streusel (below)

softened

2 eggs

1 can (16 ounces) pumpkin

milk

softened

2 eggs

cool.

3/4 cup sugar

2 teaspoons vanilla

SAUSAGE AND CHEESE TURNOVERS

10-ounce can refrigerated big flaky biscuits

1/2 -pound Italian bulk sausage, browned and drained

1/4 teaspoon Italian seasoning 4-ounce can mushroom pieces, drained

1 cup shredded mozzarella or provolone cheese

1 egg slightly beaten

2 tablespoons grated parmesan cheese

Heat oven to 350 degrees. Grease cookie sheet. Separate dough into 10 biscuits and press each into 5-inch circle.

In medium bowl, combine browned sausage seasoning, mushrooms, and cheese.

Spoon about 3 tablespoons mixture on half of each pressed biscuit circle. Fold dough over filling and press edges to seal.

Brush top with beaten egg and sprinkle parmesan cheese over top.

Place on prepared baking sheet, bake 10 to 15 minutes or until golden brown.

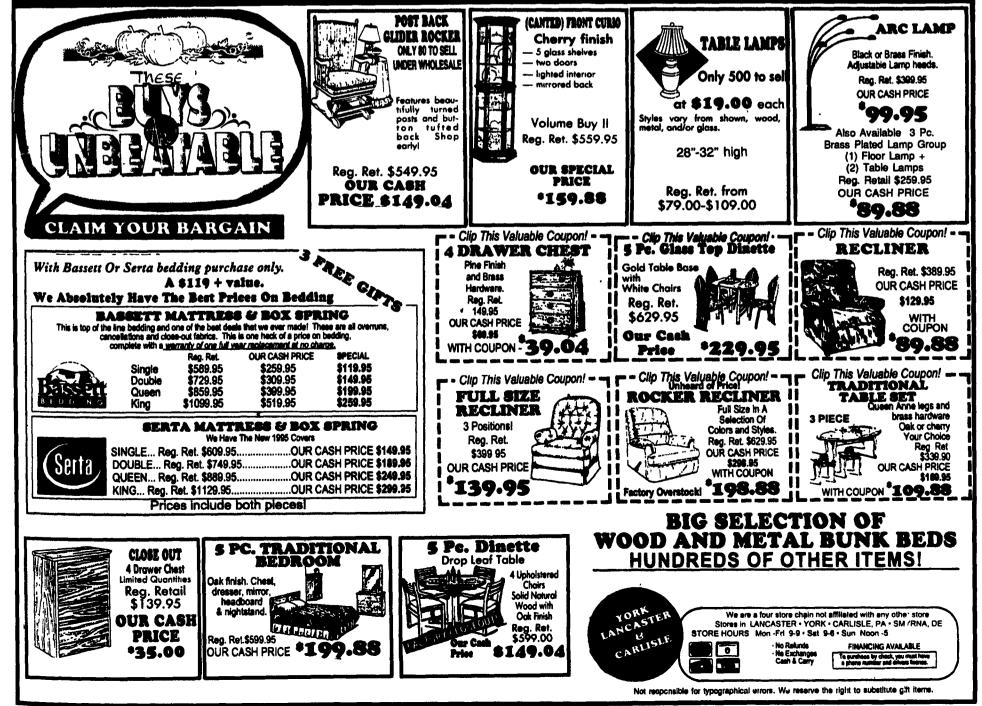
Makes 10 sandwiches. 4 servings.

Betty Light Lebanon

(Turn to Page B8)



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2 tablespoons powdered sugar

plate, 9x1¼ inches. Beat milk, margarine, vanilla, eggs, granulated sugar and baking mix until smooth, 30 seconds in blender on high or 1 minute with hand beater. inserted in center comes out clean, ly. Arrange banana slices on pie. Beat whipping cream and powdered sugar in chilled bowl until

BROWNIE PIE

4 eggs 1/4 cup margarine or butter,

chocolate, melted and cooled

1/2 cup packed brown sugar

1/2 cup Bisquick baking mix

3/4 cup chopped nuts

plate, 9x11/4 inches. Beat eggs, margarine and chocolate until smooth, 10 seconds in blender on high or 30 seconds with hand beater. Add brown sugar, baking mix and granulated sugar. Beat until smooth, 1 minute in blender on high, stopping blender occasionally to scrape sides, or 2 mintues with hand beater. Pour into plate; sprinkle with nuts. Bake until knife inserted in center comes out