

Bisquick Recipes



Roxy says Hi, click the link below to watch the video
<http://KindleCookbookRecipes.com/free-kindle-recipes>

Please join us for Free recipes, recipe books, cooking and lifestyle tips. Our members are the first to know about our free promotions on Amazon and new titles as they come out.

Click the link above to see the video. Bon appetite Ya'll

You can also follow us on Facebook
<https://www.facebook.com/Roxysrecipes>

©Copyright 2013
by Roxy's Recipes

Legal Notice:

The publisher has strived to be as accurate and complete as possible in the creation of this book, notwithstanding the fact that she does not warrant or represent at any time that the contents within are accurate due to the rapidly changing nature of the Internet.

While all attempts have been made to verify information provided in this publication, the publisher assumes no responsibilities or errors, omissions or contrary interpretation of the subject matter herein.

Some of the links in this book are affiliate links. If you purchase via the links, I will receive a small commission. If that doesn't feel good for you, just go directly to the product website or do a quick Google search.

Readers are cautioned to rely on their own judgment about their individual circumstances to act accordingly.

Also from Roxy's Recipes:

[Cake in a Cup, Cake in a Mug, Cake in a Jar and Pie in a Jar Recipe](#)

[Slow Cooker Recipes](#)

[Soup Recipes](#)

[Stir Fry Recipes](#)

[Wok Recipes](#)

Table of Content

Pancakes

Delicious Velvet Crumb Cake

Aunt "E's" Famous Crumb Cake

Impossibly Easy Cheeseburger Pie

Breakfast Funnel Cake

Bisquick Funnel Cake

Bisquick Dumplings

Chicken & Dumplings

Blackberry Cobbler

Blackberry Cobbler w/ Bisquick

Bisquick Vegetable Quiche

Bisquick Quiche 1

Bisquick Quiche 2

Bacon Quiche

Bisquick Coffee Cake 1

Bisquick Coffee Cake 2

Awesome Strawberry Shortcake Pie

Apple Pie

Pumpkin Pie

Coconut Pie

Cherry Pie

Rhubarb Pie

Buttermilk Pie

Peanut Butter & Chocolate Pie

Pecan Pie

Lemon Pie

Chocolate Cream Pie
Brownie Pie
Apple and Pumpkin Pie
Banana Cream Pie
Pina Colada Pie
Southwestern Pie
Salmon Pie
Pizza Pie
Mexican Pie
Greek Spinach Pie

Resources

Find great deals on Amazon for:

[Pie Shields](#)

[Pie Pans](#)

[Pie Servers](#)

[Pancake Pans](#)

Pancakes

Ingredients:

2 cups of Original Bisquick mix

1 cup of milk

2 eggs

Directions:

Set a griddle/skillet over med to high heat, or an electric griddle on 375 deg.

(Be sure to use some type of cooking spray on the surface of the skillet or griddle.)

First combine all of the ingredients & stir until well-blended.

Pour slightly less than 1/4 of a cupful onto the hot griddle.

Cook until the edges become dry.

Turn the cakes & cook until they are a golden color.

Delicious Velvet Crumb Cake

Ingredients:

Cake:

1&1/2 cups of New Bisquick
1/2 of a cup of sugar
1 egg
1/2 of a cup of cold water or milk
2 tbsp of shortening
1 tsp of vanilla

Ingredients:

Broiled Topping:

3 tbsp of butter – soft
1/3 of a cup of brown sugar – packed
2 tbsp of light cream
1/2 of a cup of coconut
1/4 of a cup of chopped nuts

Directions:

Cake:

Preheat your oven to 350 deg. F.

First grease & flour a square pan, 8x8x2", or a round-layer pan, 9x1-1/2".

In a lg mixing bowl, blend-together all of the ingredients on low speed for about 30 seconds.

*Be sure to scrape the side & bottom of the bowl frequently.

Now beat for four minutes on med-speed.

Pour the mixture into the prepared pan.

Bake for thirty to thirty-five min or until the top springs back when touched lightly.

*If desired, while warm spread cake w/ Broiled Topping or other topping.

Directions:

Broiled Topping:

Mix-together the ingredients shown above.

Set the oven control on broil and/or five hundred and fifty deg. F.

Place cake about three in. from the heat & broil for about three-min until the mixture is nicely browned.

Note: A nine-in. square pan can be used.

Bake the cake for twenty to thirty-five minutes.

Aunt "E's" Famous Crumb Cake

Ingredients:

Cake:

3 sticks of butter
1&1/2 cups of Bisquick
½ of a cup of sugar
1 egg
½ of a cup of milk
1 teaspoon of vanilla

Ingredients:

Crumbs:

3 cups of flour
1 cup of sugar
2 teaspoons of vanilla
3 teaspoons of cinnamon
Powdered sugar

Directions:

Cake:

Preheat oven to 350 deg. F.

Begin by melting, and then setting aside, the butter.
Mix-together the cake ingredients along with 2 tbsp of the melted butter.

Beat at med-speed.

*Make sure you scrape occasionally.

Now pour into a 13 x 9 x 2-in. greased pan.

Bake for twenty-min.

Directions:

Crumbs:

First, mix the crumb ingredients together.

With a fork pour-in the melted butter & fluff so crumbs start to form.

After the cake has finished baking, sprinkle the crumbs on top & place back in oven for twenty minutes.

Sprinkle-on the powdered sugar when the cake is cool.

Impossibly Easy Cheeseburger Pie

Ingredients:

1 pound of ground beef – at least 80% lean

1 lg onion – chopped (enough for 1 cup

½ of a tsp of salt

1 cup of Cheddar cheese

½ of a cup of “Original Bisquick” mix

1 cup of milk

2 eggs

Directions:

Preheat oven to 400 deg. F.

Spray a nine-inch glass pie-plate w/ cooking spray.

In ten-inch skillet, cook the beef & onion over med-heat for eight to ten-minutes.

Stir occasionally.

Once the beef is brown, drain.

Stir-in the salt & spread in the pie-plate.

Sprinkle w/ cheese.

In small bowl, stir the remaining ingredients w/ a fork or wire whisk until blended.

Pour into the pie plate.

Bake about twenty-five min, or until a knife inserted in center comes out clean.

Country Fair Funnel Cakes

Ingredients:

3 eggs – *beaten*
2 cups of *milk*
 $\frac{1}{4}$ of a cup of *sugar*
4 cups of *flour* – *sifted*
2 *teaspoons* of *baking powder*
 $\frac{1}{2}$ of a *teaspoon* of *salt*

Directions:

Preheat oil to 375 deg. F.

First add the milk & sugar to the beaten eggs.

In separate bowl, sift the dry ingredients.

Add to the egg mixture, beating until smooth.

Pour the batter into the hot fat using a regular household funnel.

Control the flow of batter by holding your finger over the bottom of the funnel.

Make patterns, designs, swirls with the stream of batter as it flows into the hot fat.

When "cakes" are golden brown, drain, sprinkle w/ confectioners' sugar.

Serve warm.

Breakfast Funnel Cake

Ingredients:

2 cups of Bisquick mix

1&1/3 cups of milk

2 tbsp of vegetable oil

1 egg

½ of a cup of sugar

**Cinnamon for garnish if desired*

Directions:

First mix all of the ingredients in lg bowl.

Next, pour some into a seasoned waffle iron.

Bake until golden brown.

Serve w/ or w/out syrup.

Bisquick Funnel Cake

Ingredients:

3 cups of Bisquick

2 eggs – lightly beaten

½ of a cup of milk

1 cup of liquid vanilla coffee creamer – (or flavor of your choice)

Vegetable oil – for frying

Confectioner's sugar – for dusting

Directions:

Preheat oil to 375 deg. F.

Begin by combining the baking mix, eggs, milk & coffee creamer in lg mixing bowl.

Whisk until smooth and set-aside.

Ladle ½ of a cup of the batter into a household funnel.

Cover the bottom of the funnel w/ your finger.

Holding the funnel over the oil, slowly release your finger moving in spiral motion.

Then cross over to create crisscross pattern.

Fry until golden on both sides, about two-three min per side.

Drain on paper towels.

Dust with confectioners' sugar.

Delicious Strawberry Shortcakes

Ingredients:

2 & 1/3 cups of Bisquick baking mix

½ of a cup of milk

3 tablespoons of sugar

3 tablespoons of margarine – can be melted

1 quart of strawberries – sliced and sweetened

La Creme whipped topping

Directions:

Preheat oven to 425 deg F.

Mix-together the first four ingredients until a dough forms. Knead the dough eight to ten times on a surface dusted w/ Bisquick.

Roll the dough until it is one-half" thick.

Cut w/ a three-inch cutter that has been dipped in Bisquick.

Bake on a cookie-sheet until golden brown. (ten to twelve-minutes)

Split shortcakes, fill & then top w/ strawberries & La Creme topping.

Yields: six servings.

Bisquick Dumplings

Ingredients:

2 cups of Bisquick

2/3 of a cup of milk

Directions:

Mix the ingredients until a soft dough forms.

Drop the dough by spoonfuls onto stew (do not drop directly into liquid).

Cook uncovered over low heat for 10-min.

Cover & cook 10-min longer.

Chicken & Dumplings

Ingredients:

1 2&1/2 to 3 lb broiler/fryer

2 qts of water

1 tsp of salt

½ of a tsp of pepper

2 cups of all-purpose flour

½ of a tsp of baking soda

An additional ½ of a tsp of salt

3 tbsp of shortening

¾ of a cup of buttermilk

Chicken and Dumplings

Ingredients:

2 1/2-3 lb broiler/fryer

2 qt. water

1 tsp. Salt

1/2 tsp. Pepper

2 cups of all-purpose flour

1/2 tsp. baking soda

1/2 tsp. salt

3 tbsp. shortening

3/4 of a cup of buttermilk

Directions:

Place the chix in a Dutch oven or large kettle.

Add the water & one tsp of salt.

Bring to boil; cover, reduce heat, & simmer for 1&1/2 hrs or until tender.

Remove the chix & allow it to cool slightly.

Bone the chix, cutting the meat into bite-size pieces.

Set aside.

Now place the broth on a burner & bring broth to a boil.

Add the pepper.

Combine the flour, soda, & one half tsp. Salt.

Cu-in the shortening until the mixture resembles a coarse meal.

Add the buttermilk, stirring w/ a fork until the dry ingredients are moistened.

Turn the dough onto a well-floured surface & knead lightly four to five times.

For drop dumplings, pat the dough to one fourth-in. thickness.

Pinch off the dough into 1&1/2" pieces & then drop into the boiling broth.

(To make rolled dumplings, roll the dough to one fourth-in. thickness.)

Cut dough into four- x one half-in. pieces.

Drop the dough one piece at a time into the boiling broth.

(Be sure to carefully stir after each addition.)

Reduce the heat to med-low & cook for eight to ten-min, stirring occasionally.

Stir-in the chix.

Yields: four to six.

Blackberry Cobbler

Ingredients:

1 quart of berries

½ of a teaspoon of salt

1 tablespoon of flour

½ of a cup of either corn syrup or honey

1 cup of Bisquick mix

2 tablespoons of sugar

½ of a cup of milk or water

1&1/2 teaspoons of sugar

Directions:

Preheat oven to 350 deg F.

First toss the berries in a mixture of salt, flour, & syrup.

Mix the Bisquick w/ the sugar & milk.

Pour over the berries & top w/ 1&1/2 tsp of sugar.

Bake until golden & tender, twenty-five to thirty-min.

Blackberry Cobbler w/ Bisquick

Ingredients:

Filling:

2 tablespoons of cornstarch

¾ of a cup of sugar

1 teaspoon of cinnamon

1 cup of water

1&1/2 qts of blackberries

Ingredients:

Topping:

1 cup of Bisquick

2 teaspoons of sugar

2 tablespoons of melted butter

¼ of a cup of milk

Directions:

Filling:

Preheat oven to 400 deg F.

Combine the water, sugar, cornstarch, cinnamon & blackberries.

Bring the mixture to a boil.

Cook for two-min.

Pour into casserole dish & cover w/ topping.

Directions:

Topping:

Mix the Bisquick, sugar, butter & milk.

Bake until golden, about twenty-five to thirty-min.

Bisquick Vegetable Quiche

Ingredients:

8 ounces of cut-up cooked veggies

1 4 ounce can of mushrooms

½ of a cup of chopped onion

1 cup of shredded cheese

1&1/2 cups of milk

¾ of a cup of Bisquick

3 eggs

1 teaspoon of salt

¼ of a teaspoon of pepper

1 dash of garlic powder

Directions:

Preheat oven to 400 deg. F.

Grease a ten" quiche/pie plate.

Sprinkle the vegetables & cheese into the plate.

Beat the other ingredients until smooth.

Pour over vegetables.

Bake for thirty-thirty five minutes.

Bisquick Quiche 1

Ingredients:

Shell:

4 eggs

1 cup of Bisquick

2 cups of milk

½ of a tsp of salt

2 tbsp of melted butter

Ingredients:

Filling:

1 tablespoon of dehydrated onion – (can substitute ¼ of a cup of freshly chopped onion)

1 cup of grated Swiss cheese

1 pound of bacon or ¼ of a pound of ham

½ of a package of frozen broccoli or ½ of a bunch of fresh cooked broccoli chopped

1 dash of nutmeg

Directions:

Preheat oven to 375 deg F.

Mix the filling ingredients & pour into greased deep dish pie pan, small casserole dish or ten" quiche dish.

Feel free to garnish w/ crisp bacon or ham.

Bake for twenty-five to thirty min or until golden on the top edges.

You can remove the dish from the oven a couple of minutes early if you desire & sprinkle w/ grated Colby or Cheddar cheese & top w/ thin tomato slices for garnish.

Return to oven for two or so minutes.

1&1/2 recipes fill a nine x thirteen in. dish.

You can prepare the mix the night before & bake it in the morning.

Bisquick Quiche 2

Ingredients:

2 cups of the fillings of your choice (broccoli, mushrooms, etc.)

1 cup of shredded cheese

¼ of a cup of chopped onion

2 cups of milk

1 cup of Bisquick

4 lg eggs

¼ of a tsp of salt

1/8 of a tsp of black pepper

Directions:

Preheat oven to 400 deg. F.

First grease a ten" pie plate or an eight" square dish.

Sprinkle the fillings, onions & cheese in the dish.

Beat the remaining ingredients until smooth & then pour into the dish.

Bake for thirty-five to forty minutes or until a knife inserted in center comes out clean.

Allow to stand for five min before serving.

Bacon Quiche

Ingredients:

½ of a cup of baby spinach – washed and chopped

¼ of a cup of chopped onion

1 to 3 tsp of minced garlic

3 bacon strips

1 cup of shredded cheese

4 eggs

1 & ¾ cups of milk

½ of a tsp of pepper

1 tsp of salt

½ of a cup of Bisquick

Cooking spray

Directions:

Preheat oven to 350 deg F.

Spray a med-size nonstick frying pan w/ cooking spray. Sauté the spinach, onion, & garlic over med heat until softened.

Cook 3 strips of bacon in microwave according to package directions.

Crumble or tear bacon into small pieces.

Spray a standard pie dish w/ cooking spray.

Sprinkle the spinach mixture, bacon crumbles, & cheese evenly across bottom of pie dish.

Set aside.

In a lg bowl, beat together eggs & milk until well blended.

Add the remaining ingredients (Bisquick, pepper, & salt) to egg mixture.

Beat until well blended (some small lumps are fine).

Pour the Bisquick mix evenly into pie dish, over the other ingredients.

Bake quiche for 50 min, until top is golden-brown & a knife inserted in center comes out clean.

Let quiche stand for minimum of five min before cutting.

Serve.

Bisquick Coffee Cake 1

Ingredients:

Dough:

2 cups of Bisquick

¾ of a cup of water or milk

1 egg

2 tbsp of sugar

Ingredients:

Topping:

½ of a cup of Bisquick

½ of a cup of brown sugar

¼ of a tsp of cinnamon – ground

2 tbsp of margarine

Directions:

Preheat oven to 400 deg. F.

Grease a deep pie plate, eight x eight-in. square pan, or nine x nine-in. square pan.

Mix dough ingredients & put in the baking dish.

Mix the topping ingredients w/ fork or pastry mixer until crumbly.

Spread topping mix over dough & drag butter knife across like you were making a tic-tac-toe board several times.

Bake for twenty five min.

Bisquick Coffee Cake 2

Ingredients:

Streusel Topping:

1/3 of a cup of Bisquick

1/3 of a cup of brown sugar – packed

½ of a tsp of Cinnamon

2 tbsp of butter

Ingredients:

Batter:

2 cups of Bisquick

2 tbsp of sugar

2/3 of a cup of milk

1 egg

Directions:

Preheat oven to 375 deg F.

First grease a round, nine x 1&1&1/2“ pan.

Make the Streusel topping and set-aside.

Now mix the first three ingredients together.

Cut-in the butter w/ fork or pastry blender until mixture becomes crumbly.

Mix all of the batter ingredients together & spread in the prepared pan.

Now sprinkle w/ Streusel topping.

Take a butter knife and zig-zag it through the topping for a marbled effect if you desire.

Bake it for eighteen-twenty min, should look golden brown on top when it's done.

Let it cool for just a few min, but make sure to serve warm for best taste.

Serve w/ pot of coffee if you wish.

Awesome Strawberry Shortcake Pie

Ingredients:

1 quart of fresh strawberries

1 cup of Bisquick

½ of a stick of soft butter

3 tablespoons of boiling water

1 cup of strawberries

½ of a cup of water

1 cup of sugar

3 tablespoons of cornstarch

1/3 of a cup of water

3 to 4 drops of red food coloring

Whipped topping.

Directions:

Preheat the oven to 350 deg F.

Place the Bisquick, butter & boiling water in pie-pan.

Mix & then roll the dough into a ball.

Stretch-out the dough to form pie shell.

Prick the shell several times w/ fork & bake for eight to ten-min.

Now take one cup of strawberries & simmer in two thirds of a cup of water for three-min.

In bowl, mix-together the sugar, cornstarch, and the 1/3 cup of water.

Add to the strawberry mixture.

Next add the food coloring.

Allow the mixture to cool for 15 min, stirring occasionally.

Arrange the remaining berries in the pie shell.

Pour the glaze over berries.

Top w/ whipped topping.

Apple Pie

Ingredients:

Pie:

3 cups of lg all-purpose apples – sliced & peeled

1 tsp of Cinnamon – ground

¼ of a tsp of Nutmeg – ground

½ of a cup of Bisquick

½ of a cup of sugar

½ of a cup of milk

1 tbsp of butter

2 eggs

Ingredients:

Streusel:

½ of a cup of Bisquick

¼ of a cup of chopped nuts

¼ of a cup of brown sugar – packed

2 tbsp of firm margarine

Directions:

Streusel:

Stir-together all of the ingredients until crumbly

Directions:

Pie:

Preheat oven to 325 deg. F.

Begin by greasing a 9" pie-plate

Stir-together the apples, cinnamon & nutmeg

Turn into the pie plate.

Stir the remaining ingredients, except for the Streusel, until blended.

Pour into the pie plate.

Sprinkle w/ Streusel.

Bake for forty-fourty five min or until knife inserted in center comes out clean.

Allow to cool for five min.

Cover & refrigerate any remaining pie.

Pumpkin Pie

Ingredients:

1 cup of pumpkin – canned

½ of a cup of Bisquick

½ of a cup of sugar

1 cup of evaporated milk

1 tbsp of margarine

1&1/2 tsp of pumpkin-pie spice

1 tsp of vanilla

2 eggs

Directions:

Preheat oven to 350 deg. F.

First grease a nine" pie plate.

Now stir all of the ingredients until blended.

Pour into pie plate.

Bake five-forty min or until a knife inserted in center comes out clean.

Cover & refrigerate any remaining pie.

Yields: six to eight servings

Coconut Pie

Ingredients:

4 eggs

½ of a stick of butter – melted

1 cup of coconut – shredded

½ of a cup of Bisquick

2 cups of milk

½ of a teaspoon of vanilla

½ of a cup of sugar

Directions:

Preheat oven to 350 deg. F.

Put all of the ingredients into blender.

Blend on low setting for thirty seconds.

Now pour the mixture into an un-greased ten" pie-tin.

Bake for fifty min.

Pie will make own crust as it bakes.

Cherry Pie

Ingredients:

Cherry Pie:

1 cup of milk

2 tablespoons of butter – softened

½ of a teaspoon of almond extract

2 eggs

½ of a cup of Bisquick

¼ of a cup of sugar

1 can of cherry pie filling

Ingredients:

Streusel:

½ of a cup of Bisquick

¼ of a cup of chopped nuts

¼ of a cup of brown sugar – packed

2 tbsp of firm margarine

Directions:

Streusel:

Stir-together all the ingredients until crumbly.

Directions:

Pie:

Preheat oven to four-hundred deg. F.

Grease a pie plate, 10 x 1 & 1/2".

Place all of the ingredients, except for the pie filling & Streusel, in a blender.

Blend until smooth and pour into pie-plate.

Now spoon the pie filling evenly over top.
Top w/ Streusel.

Bake until Streusel is brown, about ten min longer.

Cool and serve.

Refrigerate any remaining pie.

Rhubarb Pie

Ingredients:

3 cups of rhubarb – chopped

4 eggs

½ of a cup of Bisquick

3 tbsp of butter – melted

¼ of a tsp of salt

1&1/2 cups of sugar

1 tsp of vanilla

1 cup of milk

Directions:

Preheat oven to 375 deg. F.

Grease ten inch pan.

Place the rhubarb in the pan.

Now blend-together all of the remaining ingredients for three min.

Pour over the rhubarb.

Let set for few minutes.

Bake forty-forty five min.

Buttermilk Pie

Ingredients:

1&1/2 cups of sugar

1 cup of buttermilk

½ of a cup of Bisquick

1/3 of a cup of melted butter

1 teaspoon of vanilla

3 eggs

Directions:

Preheat oven to 350 deg. F.

Grease a 9x1x1/4" pie-plate.

Beat all of the ingredients until smooth. (thirty seconds in blender on high setting or one min w/ hand beater.)

Pour into plate.

Bake until knife inserted in center comes out clean, approximately thirty min.

Cool for five min.

Serve w/ mixed fresh fruit if you desire.

Peanut Butter & Chocolate Pie

Ingredients:

1 cup of brown sugar – packed

½ of a cup of prepared Bisquick

2 eggs

1 cup of whipping cream

2/3 of a cup of peanut butter – chunky

1 6 ounce pkg of chocolate chips

Directions:

Preheat oven to 350 deg. F.

Beat all of the ingredients, except chocolate chips, in lg bowl on high speed.

Scrape bowl occasionally until fluffy, approx 1 min (do not use blender).

Pour into an un-greased pie-plate, nine x one and one fourth.

Bake until puffed & dry in center.

Knife inserted in center should come out clean, approx thirty-five min.

Allow to cool slightly.

Now heat the chocolate chips in a one qt saucepan over low heat, stirring occasionally, until melted.

Spread over pie.

If you desire, sprinkle with chopped peanuts.

Refrigerate until chocolate is firm, approx one hour.

Pecan Pie

Ingredients:

1&1/2 cups of pecans – chopped

3/4 of a cup of milk

1/2 of a cup of Bisquick

4 eggs

3/4 of a cup of brown sugar – packed

3/4 of a cup of dark corn syrup

1/4 of a cup of softened margarine

1&1/2 teaspoons of vanilla

Directions:

Preheat oven to 350 deg. F.

First grease pie plates.

Sprinkle pecans in plate.

Beat the remaining ingredients until smooth.

Pour into plate.

Bake until knife inserted in center comes out clean, approx
fifty – fifty five min.

Allow to cool for five min.

Top w/ ice cream.

Serve warm.

Lemon Pie

Ingredients:

2 cups of milk

¾ of a cup of sugar

½ of a cup of Bisquick

¼ of a cup of butter

4 eggs

1&1/2 tsp of vanilla

¼ of a cup of lemon juice

Directions:

Preheat oven to 350 deg. F.

Place the milk, sugar, Bisquick, butter, eggs, vanilla & lemon juice in container of blender.

Cover & blend on high-speed for fifteen sec.

Pour into a greased ten in. pie plate.

Bake until a knife inserted in center comes out clean, approx fifty-fifty five min.

Chocolate Cream Pie

Ingredients:

Pie:

2 eggs

1 cup of milk

¼ of a cup of softened butter

2 1 oz squares of unsweetened choc. (melt)

1 cup of Bisquick

Sweetened whipped cream

Ingredients:

Whipped Cream:

1 cup of whipping cream

2 tbsp of sugar

Directions:

Whipped Cream:

Beat the ingredients until stiff

Directions:

Pie:

Preheat oven to 350 deg. F.

Grease a 9x1x1/4" pie-plate.

Place all of the ingredients, except sweetened whipped cream, in a blender container.

Cover & blend on high for one minute.

Pour mixture into plate.

Bake until no indentation remains when touched lightly in

center, approx thirty min.

Cool completely.

Top w/ sweetened whipped cream.

Brownie Pie

Ingredients:

4 eggs

½ of a cup of Bisquick

½ of a cup of brown sugar – packed

¼ of a cup of softened butter

1 4oz bar of sweet cooking chocolate – melt & allow to cool

½ of a cup of granulated sugar

¾ of a cup of chopped nuts

Directions:

Preheat oven to 350 deg. F.

Grease a pie plate. (nine x one and one fourth".)

Beat all of the ingredients, except nuts, until smooth (about two min w/ hand mixer).

Pour into plate.

Sprinkle w/ nuts.

Bake until knife inserted in center comes out clean, thirty to thirty five min.

Let cool for five min.

If you desire, serve w/ ice cream.

Apple and Pumpkin Pie

Ingredients:

6 cups of apples – pared & sliced
2 cups of peeled & grated uncooked pumpkin
1 cup of brown sugar
1 teaspoon of cinnamon – ground
¼ of a teaspoon of cloves – ground
¼ of a teaspoon of nutmeg – ground
½ of a cup of Bisquick
2 eggs
½ of a cup of dry milk
¼ of a cup of margarine – soft

Directions:

Preheat oven to 350 deg. F.

Fill a buttered ten" pie-plate or shallow casserole w/ sliced apples.

Put the remaining ingredients in a food processor or blender.

Mix thoroughly.

Pour the blended ingredients over apple slices.

Bake for forty five-fifty min. \

Serve hot.

Serve w/ whipped cream or ice cream if you desire.

Banana Cream Pie

Ingredients:

1 cup of milk

1/3 of a cup of melted margarine

1 teaspoon of vanilla

3 eggs

1&1/2 cups of granulated sugar

1/2 of a cup of Bisquick

2 medium sliced bananas

1 cup of chilled whipping cream

2 tablespoons of powdered sugar

Directions:

Preheat oven to 350 deg F.

Grease a ten" pie-plate.

Beat the milk, butter, vanilla, eggs, granulated sugar & Bisquick mix until smooth.

(Approx one min w/ hand mixer)

Pour into plate.

Bake for approximately thirty minutes.

Allow to cool completely.

Arrange banana slices on pie.

Beat whipping cream & powdered sugar in chilled bowl until stiff.

Spread over top.

Serve.

Pina Colada Pie

Ingredients:

4 eggs

$\frac{1}{4}$ of a cup of milk

2 tablespoons of rum extract w/ 2 tablespoons of milk (or $\frac{1}{4}$ of a cup of rum)

2 tablespoons of margarine – softened

1 can of cream of coconut – 15 ounces

1 can of drained crushed pineapple in juice – 8 ounces

1 cup of flaked coconut

$\frac{1}{2}$ of a cup of Bisquick mix

1 cup of flaked coconut

Directions:

Preheat oven to 350 deg F.

Grease a ten by one and one half in. pie-plate.

Beat all of the ingredients, except one cup of coconut, until well blended.

Pour into plate.

Sprinkle w/ one cup of coconut.

Bake for approx forty to forty-five min or until knife inserted in center comes out clean.

Serve.

Southwestern Pie

Ingredients:

1&1/2 cups of whole kernel corn – frozen
8 med-sized chopped green onions
1 can (15 oz.) of black beans- rinsed and drained
1/3 of a cup of cheddar cheese – shredded
½ of a cup of Bisquick mix
½ of a cup of milk
½ of a cup of thick & chunky salsa
2 eggs

Directions:

Preheat oven to 400 deg F.

Grease a nine” pie plate.

Layer the corn, onions & beans in pie plate.

Sprinkle w/ cheese.

Stir the baking mix, milk, one half c. salsa & the eggs until fully-blended.

Pour into pie plate.

Bake approx thirty five to forty min or until knife inserted in center comes out clean.

Cool for five min.

Serve w/ salsa.

Yields: six servings

Salmon Pie

Ingredients:

¼ of a cup of chopped green onions

1 small can of salmon

1 can of sharp Cheddar cheese – grated

1 package of cream cheese – cut into small 3-ounce pieces

1 jar of pimiento – 2 ounces

2 cups of milk

4 eggs

1 cup of Bisquick

1 dash of nutmeg

Salt & pepper to taste

Directions:

Preheat oven to 400 deg. F.

Grease a ten inch pie pan.

Put all of the ingredients in pie-pan.

Blend ingredients for fifteen sec.

Pour over the ingredients in pie pan.

Bake for thirty-five to forty-min or until knife comes out clean when tested.

Pizza Pie

Ingredients:

1 med chopped onion - ½ cup

1/3 of a cup of Parmesan cheese – grated

½ cup of Bisquick

1 cup of milk

2 eggs

1 can of pizza sauce – 8 ounces

½ of package of pepperoni (3-ounces), sliced

¼ of a cup of green bell peppers – chopped

¾ of a cup of Mozzarella cheese - shredded

Directions:

Preheat oven to 400 deg F.

Grease a nine-in. pie plate.

Sprinkle the onion & Parmesan cheese in pie plate.

Now stir the baking mix, milk & eggs until well-blended.

Pour into pie plate.

Bake for twenty minutes.

Spread w/ pizza sauce.

Top w/ the remaining ingredients.

Bake for an additional ten - fifteen min or until cheese is light brown.

Cool five min. & serve.

Yields: six to eight servings

Mexican Pie

Ingredients:

1 lb of ground beef

1 med chopped onion - ½ cup

1 package of taco seasoning mix – 1&1/4 oz.

1 can of drained & chopped green chilies – 4&1/2 oz.

1 cup of milk

2 eggs

½ cup of Bisquick

¾ of a cup of Monterrey Jack or Cheddar cheese – shredded

Salsa & sour cream if desired

Directions:

Preheat oven to 400 deg. F.

Grease a nine" pie-plate.

Cook ground beef & onion, occasionally stirring, in a ten" skillet over med heat.

Continue to cook until beef is brown.

Drain.

Stir in the seasoning mix (dry).

Spoon into pie plate.

Top w/ chilies.

Stir-together the milk, eggs & baking mix until blended.

Pour into pie plate.

Bake for approximately twenty-five min or until a knife inserted in center comes out clean.

Sprinkle w/ cheese.

Bake eight - ten min.

Cool for five min.

Serve w/ salsa & sour cream if desired.

Yields: six - eight servings

Greek Spinach Pie

Ingredients:

½ of a cup of sliced green onions
1 clove of finely chopped garlic
1 tablespoon of margarine
1 package of frozen chopped spinach (10 ounces) – thawed and drained
½ of a cup of cottage cheese – creamed
1 cup of milk
½ of a cup of Bisquick baking mix
3 eggs
1 teaspoon of lemon juice
¼ of a teaspoon of pepper
3 tablespoons of Parmesan cheese – grated
¼ of a teaspoon of nutmeg – ground
2 tablespoons of Feta cheese

Directions:

Preheat oven to 350 deg F.

Grease a 9x1x1/4 " pie-plate.

Add the onions and garlic in a ten" skillet and cook in butter, stirring until the onions are transparent.

Stir-in spinach.

Layer the spinach mixture & cottage cheese in pie plate.

Beat the milk, eggs, Bisquick, lemon juice & pepper until smooth

(fifteen sec in a blender or one min w/ hand beater).

Pour over the spinach/cottage cheese mixture.

Sprinkle w/ feta cheese, Parmesan cheese & nutmeg.

Bake for thirty-five to forty min or until knife inserted comes out clean.

If you desire you can garnish w/ ripe olives.

Resources

Find great deals on Amazon for:

[**Pie Shields**](#)

[**Pie Pans**](#)

[**Pie Servers**](#)

[**Pancake Pans**](#)

Also from Roxy's Recipes:

[**Cake in a Cup, Cake in a Mug, Cake in a Jar and Pie in a Jar Recipe**](#)

[**Slow Cooker Recipes**](#)

[**Soup Recipes**](#)

[**Stir Fry Recipes**](#)

[**Wok Recipes**](#)