

# *Across the Fence*

## **Impossible Cakes & Pies – February 2017**

### **Carolyn Peake's Recipes**

#### **Impossibly Easy Maple Sausage Pie**

12 oz. bulk maple sausage or maple links, casings removed	1 cup milk
2 green onions, green and white parts separated, thinly sliced	3 eggs
1 cup biscuit mix	1 cup shredded mozzarella cheese
	1 Tbsp. Vermont maple syrup

Heat oven to 375°F and spray 9-inch glass pie plate with cooking spray. In large skillet, cook sausage and green onion whites over medium heat for 7 to 8 minutes, stirring occasionally until sausage is no longer pink. Drain. Spread in pie plate. In medium bowl, mix biscuit mix, milk and eggs until blended. Stir in cheese and pour over sausage in pie plate. Bake for 30 to 35 minutes or until knife inserted in center comes out clean. Let stand for 5 minutes. Drizzle with maple syrup and top with green onion greens.

#### **Gluten-Free Impossibly Easy Chicken and Broccoli Pie**

1 bag (10 oz.) frozen chopped broccoli, thawed and drained	2 eggs
1½ cups shredded cheddar cheese, divided	1 cup milk
1 cup cut-up cooked chicken	½ cup gluten-free biscuit mix
1 medium onion, chopped	salt and pepper to taste

Heat oven to 400°F. Grease a 9-inch glass pie plate with non-stick cooking spray. In a large bowl mix broccoli, 1 cup of the cheese, chicken and onion. Spoon into pie plate. Stir eggs, milk and seasonings until blended. Pour over mixture in pie plate. Bake for 30 to 35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining ½ cup cheese, then return to oven for 1 or 2 minutes longer or just until cheese is melted. Cool 5 minutes before serving.

#### **Lemon Blueberry Dump Cake**

2 cans (21 oz. each) blueberry pie filling  
1 box (15.25 oz.) lemon cake mix  
1 cup butter, melted

Preheat oven to 350°F. Spray a 2½-quart casserole dish with non-stick cooking spray and pour in the pie filling. Top with the dry cake mix. Pour the butter evenly over the top of the cake mix. Bake for 50 to 60 minutes or until cake is cooked through and edges are golden brown. Remove from oven and allow to cool. Serve with whipped cream or ice cream if desired.

### **Impossibly Easy Chocolate-Coconut Pie**

2 cups milk	¾ cup sugar
¼ cup butter, softened	½ cup biscuit mix
3 oz. unsweetened baking chocolate	1½ tsp. vanilla
1 cup coconut	3 eggs, slightly beaten

Heat oven to 350°F. Spray a 9-inch glass pie plate with non-stick cooking spray. In medium sauce pan, heat milk, butter and chocolate over medium heat for 5 to 7 minutes, stirring frequently until chocolate is melted. Remove from heat. Combine remaining ingredients with chocolate mixture in a medium bowl and stir with a wire whisk until smooth. Pour into pie plate. Bake 40 to 45 minutes or until knife inserted in center comes out clean. Cool 30 minutes and refrigerate at least two hours or until chilled. Serve with whipped cream if desired.

### **Red Velvet Cherry Dump Cake**

2 cans (21 oz. each) cherry pie filling	1 cup unsalted butter, melted
1 box (15.25 oz.) Red Velvet cake mix	1½ cups flaked coconut

Preheat oven to 350°F. Spray a 9x13-inch baking pan with non-stick cooking spray. Spread the pie filling evenly in the pan. Sprinkle the cake mix as evenly as possible over the pie filling. Pour butter evenly over the cake mix. Sprinkle coconut evenly over the rest of ingredients in the pan. Bake for 50 to 60 minutes or until cake is done. Remove from oven and serve either warm or cold with whipped cream or ice cream if desired.

### **Deb Plumley's Recipes**

#### **One Bowl Endless Variation Cake**

1 box (16.25 oz.) devil's food cake mix	½ cup water
1 box (3.9 oz.) instant chocolate pudding mix	½ cup vegetable oil
1 cup sour cream	4 large eggs
	1 cup mini chocolate chips

Preheat oven to 350°F. Grease Bundt pan. Dust with flour and tap out the excess; set pans aside. Place the cake mix, pudding mix, sour cream, water, oil, and, eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop and scrape down the sides of the bowl. On medium low speed, continue to blend for 2 to 3 minutes more. The batter will be very thick and should look well combined. Pour batter into prepared pan and gently tap on counter to smooth it out. Bake for 38 to 45 minutes. Allow to cool in the pans on a wire rack for 20 minutes. Top with your favorite frosting or glaze. **Note:** I call this endless variation as you can change the flavor the cake and pudding mix to suit. If you prefer more of a milk chocolate flavor, try chocolate cake with vanilla pudding. I have used spice cake with butterscotch pudding; lemon cake with lemon pudding, try your favorite flavors. Substitute the water with coffee using chocolate cake or orange juice with a fruit flavored cake.

### **Impossibly Easy Turkey Taco Pie**

1 lb. ground turkey breast  
1 medium onion, chopped (½ cup)  
1 pkg. (1 oz.) taco seasoning mix  
1 can (4.5 oz.) chopped green chilies,  
undrained  
½ cup biscuit mix  
1 cup milk

2 eggs  
¾ cup shredded Colby-Monterey  
Jack cheese blend, divided  
1 medium tomato, chopped (¾ cup)  
1½ cups shredded lettuce  
2 medium green onions, sliced, if  
desired

Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray. In 10-inch skillet, cook turkey and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until turkey is no longer pink. Stir in taco seasoning mix. Spread in pie plate. Top evenly with chilies. In medium bowl, stir biscuit mix, milk, ¼ cup cheese, and eggs with wire whisk or fork until blended. Pour into pie plate. Bake 25 minutes. Top with remaining cheese and tomato. Bake 2 to 3 minutes longer or until cheese is melted. Let stand 5 minutes before serving. Sprinkle with lettuce and green onions.

### **Impossibly Easy Vegetable Pie**

2 cups chopped broccoli or sliced fresh  
cauliflowereets\*  
⅓ cup chopped onion  
⅓ cup chopped green bell pepper  
1 cup shredded Cheddar cheese (4 oz.)  
½ cup biscuit mix

1 cup milk  
½ tsp. salt  
¼ tsp. pepper  
2 eggs  
1 tsp. Italian seasoning

Heat oven to 400°F. Grease 9-inch pie plate. Heat 1-inch salted water to boiling in medium saucepan. Add broccoli; cover and heat to boiling. Cook about 5 minutes or until almost tender; drain thoroughly. While broccoli or cauliflower is cooking, sauté onions and peppers. Stir together cooked broccoli, onion, bell pepper and cheese in pie plate. Stir remaining ingredients until blended. Pour into pie plate. Bake 35 to 45 minutes or until golden brown and knife inserted in center comes out clean. Cool 5 minutes. \*Note: Any leftover cooked vegetables may be used. Asparagus, mushrooms and spinach are all good combinations.

### **Impossible Quiche**

1 cup Swiss cheese, shredded  
⅓ cup onion, finely chopped  
1 cup bacon, shrimp, crab, SPAM® or  
other meat of choice, cooked and diced

2 cups milk  
½ cup biscuit mix  
4 eggs  
¼ tsp. salt

Set oven at 350°F. Lightly grease a 10-inch pie plate. Sprinkle cheese, onion and diced cooked meat over the bottom of the plate. Place remaining ingredients in the blender and blend on high for one minute. Pour into pie plate. Bake for 50 to 55 minutes or until knife comes out clean. Let stand five minutes before cutting.

## **Simple S'more Cake**

1 pkg. (about 15.25 oz.) milk chocolate  
cake mix  
1 pkg. (3.9 oz.) chocolate instant  
pudding and pie filling mix  
1½ cups milk

1 pkg. (10 oz.) mini marshmallows  
1 cup milk chocolate chips\*  
9 whole graham crackers, broken into  
bite size pieces

Preheat oven to 350°F. Spray a 13x9x2 baking pan with nonstick cooking spray. As you will put the baked cake under the broiler to finish it, must be suitable for broiling. Combine cake mix, pudding mix and milk in a large bowl. Beat 1 to 2 minutes or until well blended. Spread batter in prepared pan. Bake 30 to 35 minutes or until toothpick inserted into center comes out clean. Turn oven to broil. Sprinkle marshmallows, chocolate pieces and graham crackers over the cake. Broil 6 inches from heat source 30 seconds to 1 minute or until marshmallows are golden brown. Let cool at least 15 minutes before serving. For easier slicing, let cool completely. \*Note: 2 milk chocolate bars (4 oz.) broken into pieces can be used instead.

## **Lyn Jarvis' Recipes**

### **Maple Pudding Cake with Cream Topping**

2 cups Vermont maple syrup  
2 Tbsp. butter  
¾ cup sugar  
1 egg  
1½ cup flour, sifted  
2 tsp. baking powder

¼ tsp. salt  
1 cup milk  
½ tsp. vanilla  
2 cups light cream

Put maple syrup in deep buttered baking pan. Cream butter and sugar together. Add egg and beat. Combine flour, baking powder and salt. Add dry ingredients and milk alternately to the butter and sugar mixture. Stir in vanilla. Pour cake batter on the maple syrup. Pour the cream over the cake. Bake at 350°F for about 40 to 60 minutes, until top is golden brown and cracks.

### **Cherry Pineapple Cabana Cake**

1 can (20 oz.) crushed pineapple in juice  
(do not drain)  
1 can (21 oz.) can cherry pie filling  
1 pkg. (16.25 oz.) yellow cake mix

1 cup butter, melted  
1 bag (7 oz.) coconut, shredded  
1 cup slivered almonds

Preheat oven to 350°F. Lightly grease a 9x13x2-inch baking pan. In the prepared baking pan, layer undrained crushed pineapple, then the cherry pie filling. Sprinkle dry cake mix over the top, smoothing evenly and covering the top. Pour the melted butter over the top, covering evenly. Top with the coconut and almonds. Bake for 50 to 60 minutes or until brown on top and bubbly. Let cool 30 minutes. Serve warm or cold.

### **Impossible Ham 'n Broccoli Pie**

1 pkg. (10 oz.) frozen chopped broccoli	1 1/3 cups milk
2 cups (16 oz.) shredded Cheddar cheese	3 eggs
1 1/2 cups cut-up ham	3/4 cup biscuit mix
2/3 cup chopped onion	3/4 tsp. salt
	1/4 tsp. pepper

Heat oven to 400°F. Grease a 9-inch pie plate. Rinse broccoli under running cold water to thaw; drain thoroughly (I don't use the tough stem pieces). Mix broccoli, 1 1/2 cups shredded cheese, ham and onion in plate. Beat milk, eggs, biscuit mix and, salt, and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 35 to 45 minutes until knife inserted in center comes out clean. Top with remaining cheese. Bake just until cheese is melted 1 to 2 minutes longer. Cool 5 minutes.

### **Cornbread Topped Sloppy Joe Casserole**

1 lb. lean (at least 80%) ground beef	1 pouch (6.5 oz.) golden corn muffin and bread mix
1 medium onion, chopped (1/2 cup)	1/3 cup milk
1 can (15 oz.) tomato sauce	2 Tbsp. vegetable oil
1 Tbsp. packed brown sugar	1 egg
2 tsp. Worcestershire sauce	1 cup shredded Cheddar cheese (4 oz.)
1 tsp. mustard	

Heat oven to 350°F. In 10-inch nonstick skillet, brown onions and beef over medium-high heat 5 to 7 minutes, stirring frequently, until brown; drain. Stir in tomato sauce, brown sugar, Worcestershire sauce and mustard. Cook 2 to 3 minutes, stirring frequently, until boiling; keep warm. In small bowl, stir corn bread mix, milk, oil and egg just until moistened (batter will be lumpy). Spoon hot beef mixture into 8-inch square (2-quart) glass baking dish, or smaller dishes to freeze for later use. Sprinkle with 3/4 cup of the cheese. Spoon corn bread batter evenly over top. Bake 25 to 35 minutes or until toothpick inserted in center of topping comes out clean. Sprinkle remaining 1/4 cup cheese over hot casserole.

### **Lemon Magic Cake**

4 eggs (separate yolks from whites) at room temperature	3/4 cup all-purpose flour
1 tsp. vanilla extract	1 3/4 cups milk, lukewarm
3/4 cup sugar	1/4 cup fresh lemon juice
1 stick butter, melted (1/2 cup)	Zest from one lemon
	Confectioners' sugar for dusting cake

Preheat oven to 325°F. Grease an 8x8-inch glass baking dish. Separate eggs and beat egg whites until stiff and set aside. Beat the egg yolks with the sugar until light. Add butter and vanilla and continue beating for another minute or two after which you can add the flour and mix it in until fully incorporated. Add lemon juice and lemon zest then slowly start adding the milk and beat until everything is well mixed together. Add the egg whites, a third at a time and gently fold them in using a spatula or a whisk, repeat until all egg whites are folded in, but there should still be white bits of egg whites floating in the batter. Pour batter into baking dish and bake for 50 to 70 minutes or until the top and bottom are lightly golden and the cake is firm to the touch. The baking time could vary greatly depending on the oven, so take a peek at around 40 minutes and see how it looks. Sprinkle some powdered sugar after cake has cooled.

## **Impossible Custard Pie with Coconut**

2 eggs  
¾ cup sugar  
¼ cup flour

1 cup milk  
½ tsp. vanilla  
¾ cup flaked coconut  
¼ cup butter, melted

In a bowl, beat eggs. Add remaining ingredients and mix well. Pour into a greased 8-inch pie plate. Bake for 30 to 35 minutes at 350°F or until a toothpick inserted near center comes out clean. Cool completely before serving.

## **Viewers Recipes**

### **Caramel Apple Dump Cake - Donna Barcomb, Colchester, Vt.**

1 box (15.25 oz.) butter cake mix	¼ cup flour 1 tsp. cinnamon	½ cup caramel sauce ¾ to 1 cup butter
8 cups thinly sliced apples*	½ tsp. nutmeg ¼ tsp. allspice	1 cup pecan halves

In a bowl, mix together the apples, flour and spices. Arrange apples on the bottom of a 9x13x2-inch pan. Drizzle caramel sauce over the top. Sprinkle the cake mix evenly over top of the caramel/apple mixture. Cut butter into thin squares and place evenly over top of cake mix. Make sure not to have any large gaps. Top with pecan halves. Bake in a preheated 350°F oven for 50 minutes or until cake topping is golden brown. Serve with whipped cream or ice cream. Delicious warm or cold. **\*Note:** You can substitute the fresh apples and flour with 2 cans apple pie filling.

### **Blueberry-Cranberry Cobbler - Karin Gottlieb – Stowe, Vt.**

#### **Topping:**

1 cup plus 2 Tbsp. biscuit mix  
⅓ cup milk  
1½ Tbsp. sugar  
2 Tbsp. butter, melted

#### **Filling:**

1 pint blueberries, washed  
1 to 1½ cups washed cranberries, to taste  
½ cup sugar  
Dash of salt  
2 Tbsp. flour  
½ tsp. nutmeg

**For topping:** Mix until you have a soft dough. Let it sit while you prepare filling. **Filling:** Mix ingredients in bowl and pour into a 4x4½x2-inch baking dish. Top with 4 spoonful's of biscuit mix over fruit mixture so that 4 servings are delineated. Bake at 375°F for 25 minutes or until berries are bubbling and biscuits are golden brown on top.

*Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.*

Contact us at: [afence@uvm.edu](mailto:afence@uvm.edu), phone: (802) 656-5059, toll free at: 1-888-283-3430  
or visit us online at: [www.uvm.edu/extension/af](http://www.uvm.edu/extension/af)

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.