

Across the Fence
Impossible Pie and Dessert Recipes – January 2010

Cranberry-Almond Pound Cake

Barbara Halko, Jay, N.Y.

2 cups cranberries (fresh or frozen)
½ cup dried cranberries
¼ cup Amaretto liqueur
3 cups flour
½ tsp. salt
1¼ tsp. baking powder
½ tsp. baking soda
4 oz. almond paste, softened

½ tsp. almond extract
2½ cups sugar
1 cup plus 2 Tbsp. unsalted butter (10 oz.)
6 eggs
1 cup sour cream

Glaze:

4 Tbsp. Amaretto liqueur
1½ cups confectioners' sugar

Bake 4 to 5 days before serving (the longer the better). Two hours before baking, in small saucepan, heat Amaretto and add dried cranberries. Let cool, stirring occasionally till fruit has soaked up all liquid. Preheat oven to 325°F. Butter and flour 10-inch Bundt pan, tapping out excess flour. Stir together flour, salt, baking powder and baking soda. Set aside. In a large mixing bowl on low speed of electric mixer combine almond paste, almond extract, and sugar until mixture looks like wet sand. (I used small food chopper to combine.) Add butter and beat at medium speed until very fluffy (about 3 minutes). Scrape down bowl with spatula. Add eggs one at a time beating until blended. On low speed beat in ⅓ of dry ingredients and ⅓ of sour cream. Scrape down bowl with spatula. Repeat twice more. Finally beat batter for 20 seconds till smooth. Fold in all berries. Pour batter into pan. Level top with spatula and tap pan gently on counter to distribute batter. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan for 20 minutes. Turn cake out onto wire rack. Make glaze while cake is cooling (about 30 minutes). Sift sugar into small bowl and slowly blend in Amaretto with fork to blend. Drizzle over warm cake. Cherries can be substituted for cranberries.

Lyn Jarvis' Recipes

Honey-Bran Bread

1½ cups Bisquick®
¾ cup bran morsels cereal
1 egg

1 cup milk
⅓ cup honey
½ cup raisins (optional)

Heat oven to 400°F. Grease square pan, 8x8x2-inch. Mix all ingredients until moistened. Beat vigorously for 30 seconds. Pour into pan. Bake until golden brown, about 25 minutes.

Pineapple Bars

2 cups flour
¼ tsp. salt
1 cup sugar
2 cups crushed, unsweetened pineapple
2 tsp. baking soda
1 tsp. vanilla

Topping

6 oz. evaporated milk
¾ cup sugar
2 Tbsp. butter

Boil for 5 minutes, stirring constantly.
Pour over cake while hot.

Heat oven to 350°F. Put all ingredients in a bowl and mix well. Pour batter into an ungreased 9x13-inch baking dish and bake for 25 to 30 minutes. Pour topping over hot cake. Cut into bars when cool. Sprinkle crushed pineapple over top.

Quick Orange Ring

3 cups Bisquick®
1¼ cups buttermilk
¾ cup sugar
1 tsp. baking soda
3 Tbsp. butter, softened
3 eggs

1 Tbsp. grated orange peel
1 tsp. vanilla
⅔ cup golden raisins, cut up
⅓ cup chopped pecans

Orange Glaze:

Beat 1 cup powdered sugar
3 Tbsp. butter, melted
2 tsp. grated orange peel
1 to 2 Tbsp. orange juice until of
desired consistency.

Heat oven to 350°F. Grease and flour 9-cup Bundt cake pan. Beat baking mix, buttermilk, sugar, baking soda, butter, eggs, orange peel, and vanilla in large mixer bowl on low speed, scraping bowl constantly, about 30 seconds. Beat on medium speed, scraping bowl occasionally, about 4 min. Beat in raisins and pecans. Pour into pan. Bake until wooden pick comes out clean, 50 to 55 minutes. Cool for 10 minutes and remove from pan. Cool completely. Drizzle with orange glaze

Apple Pie Cake

¼ cup butter
1 cup sugar
1 egg
1 tsp. baking soda
1 cup flour
¼ tsp. salt

1 tsp. cinnamon
2½ cups chopped apples
2 Tbsp. hot water
1 tsp. vanilla
½ cup nuts, chopped

Cream butter and sugar; add egg. Sift dry ingredients; add to creamed mixture. Add apples, hot water, vanilla and nuts. Pour in pie pan. Bake at 350°F for 45 minutes. Serve warm with whipped cream.

Ham and Broccoli Casserole

2 pkg. (10 oz. each) frozen chopped broccoli
2 cups cut-up fully cooked smoked ham
1½ cups shredded Cheddar cheese

1 cup Bisquick®
3 cups milk
4 eggs

Heat oven to 350°F. Cook broccoli as directed on package; drain. Spread in ungreased rectangular 13x9x2-inch baking dish. Layer ham and cheese over broccoli. Beat remaining ingredients until smooth; slowly pour over cheese. Bake uncovered 1 hour. Yield: 6 to 8 servings.

Tomato Bacon Pie

1 unbaked (9-inch) pastry shell
3 medium tomatoes, cut into ¼-inch slices
10 bacon strips, cooked and crumbled

1 cup (4 oz.) shredded Cheddar cheese
1 cup mayonnaise*

Bake pastry shell according to package directions; cool. Place tomatoes in the crust; sprinkle with bacon. In a bowl, combine the cheese and mayonnaise. Spoon over bacon in the center of pie, leaving 1 inch around edge. Bake at 350°F for 30 to 40 minutes or until golden brown (cover edges with foil if necessary to prevent overbrowning). Yield: 6 servings. * **Note:** Reduced-fat or fat-free mayonnaise may not be substituted for regular mayonnaise in this recipe.

Easy Garden Vegetable Pie

2 cups chopped fresh broccoli or fresh cauliflower
½ cup chopped onion
½ cup chopped green peppers
1 cup shredded Cheddar cheese

1½ cups milk,
¾ cup Bisquick®
3 eggs
1 tsp. salt
¼ tsp. pepper

Heat oven to 400°F. Lightly grease a 10x1½-inch pie plate. Heat 1-inch salted water (½ tsp. salt to 1 cup water) to boiling. Add broccoli. Cover and heat to boiling. Cook till almost tender, about 5 minutes Drain thoroughly. Mix broccoli, onion, green pepper, and cheese in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean (35 to 40 minutes). Let stand 5 minutes before cutting. **Note:** May substitute 10 oz. frozen vegetables, thawed and drained, do not cook.

Impossible Lasagna Pie

½ cup creamed cottage cheese
¼ cup Parmesan cheese
1 lb. ground beef, cooked and drained
1 tsp. oregano leaves
½ tsp. basil leaves
1 can (6 oz.) tomato paste

1 cup shredded mozzarella
1 cup milk
⅔ cup Bisquick®
2 eggs
1 tsp. salt
¼ tsp. pepper

Heat oven to 400°F. Grease a 10x1½-inch pie plate. Layer cottage and Parmesan cheeses in plate. Mix beef, herbs, paste, and ½ cup mozzarella; spoon on top. Beat milk, baking mix, eggs, salt and pepper for 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge comes out clean, 30 to 35 minutes. Sprinkle with remaining mozzarella. Yield: 6 servings.

Carolyn Peake's Recipes

Creamy Beef Fold-Over Pie

1 lb. lean ground beef (at least 80%)
1 small onion, chopped
1 can (10¾ oz.) condensed cream of mushroom soup
1½ cups frozen mixed vegetables (from 1 lb. bag), thawed

1 Tbsp. ketchup
½ cup boiling water
2 cups Bisquick®
¼ cup shredded Cheddar cheese

Place oven rack in lowest position and heat oven to 375°F. Spray 12-inch pizza pan with cooking spray. In 10-inch skillet, cook beef and onion over medium heat 5 to 7 minutes, stirring occasionally, until brown. Drain. Stir in soup, vegetables and ketchup. Cook 3 to 4 minutes, stirring occasionally, until heated through. In bowl, combine Bisquick® and boiling water until soft dough forms. Place dough on surface sprinkled with biscuit mix, and roll gently until dough is coated. Shape into a ball and knead 5 times, or until smooth. Roll dough into a 14-inch circle and place on pizza pan. Spoon beef mixture over dough to within 2-inches of edge. Fold edge of dough over beef mixture. Bake 24 to 27 minutes, or until crust is golden brown. Top with cheese and bake 3 to 4 minutes longer, until cheese is melted. Let stand 5 minutes before cutting.

Chocolate Pudding Cake

18½ oz. pkg. chocolate cake mix
3.9 oz. instant chocolate pudding mix
16 oz. sour cream
4 eggs

1 cup water
¾ cup oil
1 cup semisweet chocolate chips
Whipped cream or ice cream, optional

Combine cake mix, pudding mix, sour cream, eggs, water, and oil in electric mixer bowl and beat on medium speed for 2 minutes. Stir in chocolate chips. Pour into greased slow cooker. Cover and cook on low for 6 to 7 hours or on high for 3 to 4 hours, or until toothpick inserted near center comes out with moist crumbs. Serve with whipped cream or ice cream.

Impossible Cheesecake

¾ cup milk
2 tsp. vanilla
2 eggs
1 cup sugar
½ cup Bisquick®
2 pkgs. (8 oz. each) cream cheese, cut into ½-inch cubes, softened

Cheesecake Topping:

1 cup sour cream
2 Tbsp. sugar
2 tsp. vanilla

Grease a 9-inch pie plate. Beat milk, vanilla, eggs, sugar, and baking mix in blender on high speed 15 seconds. Add cream cheese. Cover and blend on high speed for 2 minutes. Pour into pie plate. Bake at 350°F for 40 to 45 minutes, or until center is set. Cool. **Cheesecake topping:** Mix all the topping ingredients. Carefully spread over top. If desired, pour a can of pie filling over top or use fresh fruit as a final topping.

Easy Sloppy Joe Pie

1 lb. lean ground beef
Salt and pepper to taste
1 medium onion, finely chopped
¼ cup chopped green bell pepper

3 Tbsp. ketchup
½ cup Bisquick®
1 cup milk
2 eggs

Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray. In 10-inch skillet, cook beef, salt, pepper, onion, and bell pepper over medium heat 8 to 10 minutes or until beef is browned. Drain. Stir in ketchup. Spread into pie plate. In medium bowl, stir remaining ingredients until blended and pour over beef mixture. Bake 25 to 30 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Top with additional ketchup if desired.

Impossible Pizza Pie

¾ cup chopped onion
⅓ cup grated Parmesan cheese
1½ cups milk
3 eggs
¾ cup Bisquick®
1 cup prepared pizza sauce

¼ cup grated Parmesan cheese
1 (3½ oz.) pkg. sliced pepperoni
⅓ cup chopped onion
½ cup chopped green bell pepper
1-1½ cups shredded mozzarella cheese

Spray 10-inch pie plate with cooking spray. Heat oven to 425°F. Sprinkle $\frac{2}{3}$ cup chopped onion and $\frac{1}{3}$ cup Parmesan cheese in pie plate. Beat milk, eggs, and Bisquick[®] in blender on high 15 seconds and pour into pie plate. Bake 20 minutes. Spread pizza sauce over top. Top with remaining ingredients. Bake 15 to 20 minutes or until cheese is light brown. Cool 5 minutes before cutting.

Viewer's Recipes

Impossible Zucchini-Tomato Pie, Ruth Nash, Andover, Vt.

2 cups chopped zucchini	$\frac{3}{4}$ cup Bisquick [®]
1 cup chopped tomato	3 eggs
$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ cup grated Parmesan cheese	$\frac{1}{4}$ tsp. pepper
$1\frac{1}{2}$ cups milk	

Heat oven to 400°F. Grease quiche dish. Sprinkle zucchini, tomato, onion, and cheese in plate. Beat remaining ingredients (blender or hand). Pour into plate. Bake for 30 minutes or until set. Cool 5 minutes.

Cherry Pudding, Blanche Abbott, Cabot, Vt.

1 stick butter	$1\frac{1}{2}$ tsp. baking powder
1 cup flour	1 tsp. salt
$1\frac{1}{2}$ cups sugar	1 can cherries (with juice)
$\frac{3}{4}$ cups milk	

Melt butter in a 2 qt. Pyrex[®] dish. Combine flour, 1 cup sugar, milk, baking powder, and salt. Pour over the butter. Do not stir. Pour cherries with juice and remaining sugar into the center of batter. Do not stir. Bake at 350°F for about 1 hour. Serve warm with cream or whipped cream. Yield: 6 servings.

Cran-Apple Pull Apart Bread, Maggie Lucia, Enosburg, Vt.

1st Place Winner at The Champlain Valley Fair Fleischmann's[®] Yeast Baking Contest

1 cup milk	1 large egg
$\frac{1}{4}$ cup dried cranberries	1 tsp. pure vanilla extract
$\frac{1}{4}$ cup butter, divided	2 large apples
$3\frac{1}{2}$ cups all purpose flour	2 tsp. lemon juice
$\frac{1}{2}$ cup sugar, divided	$\frac{1}{2}$ tsp. ground cinnamon
1 pkg. Fleischmann's [®] active dry yeast	$\frac{1}{4}$ tsp. nutmeg
$\frac{1}{2}$ tsp. salt	

Icing:

1 cup confectioner's sugar
 $\frac{1}{2}$ tsp. vanilla
Water (until drizzling consistency)

In small saucepan heat milk, over medium heat, until bubbles appear around side of pan. Remove from heat and add dried cranberries and 2 Tbsp. butter. Set aside and cool to 125°F. In large bowl combine 3 cups flour, $\frac{1}{4}$ cup sugar, yeast, and salt. In small bowl, lightly beat egg and vanilla. Very gradually beat in cooled

milk mixture to flour mixture. Beat with wooden spoon until a smooth dough forms. Turn dough out onto lightly floured board. Knead until smooth and shiny, adding as much of remaining ½ cup flour as necessary to make dough manageable. Wash, dry, and oil mixing bowl. Place dough in bowl, turning to bring oiled side up. Cover with clean cloth; let dough rise in warm place, away from drafts, until double in size (about 30 minutes). Grease and flour 10-inch tube pan. Peel, core, and slice apples into eights. Thinly slice each eighth crosswise. In large bowl toss apples with lemon juice. In cup combine remaining ¼ cup sugar, cinnamon, and nutmeg. Turn dough out onto lightly floured board. Cut into 32 pieces. In small saucepan (or cup in microwave oven) melt remaining 2 Tbsp. butter. Add dough pieces, sugar mixture, and melted butter to apples in large bowl. Toss to coat dough pieces well. Place in prepared pan. Let bread rise uncovered at room temperature, away from drafts, until double in size (about 35 to 40 minutes). Heat oven to 350°F and bake bread for 45 to 50 minutes or until golden brown and loaf sounds hollow when tapped on top. Cool in pan or wire rack for 10 minutes. Remove from pan and cool on wire rack to room temperature before serving. Drizzle with icing. To serve, pull apart several sections of bread and apples.

Impossible Pie Hints

- Mixing eggs, Bisquick[®] and milk can be done quickly in a blender or easily with a large whisk.
- Using oblong or square pan instead of pie or quiche pan for easier cutting and serving.
- Pie not eaten is great for leftovers. Precut individual slices and seal in Saran[®] wrap or Ziplock[®] bags and freeze. Reheat in warm oven or in microwave oven for 1 to 1½ minutes at full power.
- Experiment to your own taste, and use different cheeses and garnishes in pie recipes.

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