

Time. . . one thing we cannot make more of. The weeks seem to speed by, and there is never enough... time.

This week, to help us with time, we are featuring some homemade recipes with Bisquick®.

Bisquick® is a pre-measured blend of lard, baking powder, flour, and salt that was invented in 1931 as a baking mix for biscuits that taste homemade in a fraction of... Time!

Now Bisquick® comes in many different options, including gluten-free and heart-smart and is used in a variety of meals, desserts, and of course, biscuits.

Easy Banana Bread Coffee Cake

Prep: 15 Min

Total: 50 Min

Servings: 12

Coffee Cake

2 to 3 lg. ripe bananas, mashed (about 1-1/3 C.), plus 1 lg. banana, sliced

2/3 C. granulated sugar

1/4 C. milk

3 T. vegetable oil

1 tsp. ground cinnamon

3 eggs

2-2/3 C. Orig. Bisquick® mix

3/4 C. chopped walnuts

Streusel

1 C. Orig. Bisquick® mix

1/2 C. chopped walnuts

1/2 C. packed brown sugar

6 T. butter, cut into small pieces

Serve-With

Maple syrup

Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening or cooking spray.

In large bowl, stir mashed bananas, granulated sugar, milk, oil, cinnamon and eggs. Stir in 2-2/3 C. Bisquick® mix and 3/4 C. walnuts; fold in banana slices. Pour mixture into pan.

In medium bowl, mix Streusel ingredients, cutting in butter with pastry blender or fork until crumbly. Sprinkle over mixture in pan.

Bake 30 to 36 minutes or until knife inserted in center comes out clean. Cut into 4 rows by 3 rows. Drizzle with maple syrup just before serving.

Blueberry Lemon Bisquick® Pancake Bites

Prep: 20 Min

Total: 20 Min

Servings: 16

1 C. Orig. Bisquick® mix

1/2 C. milk

1/4 C. real maple syrup

1 egg

1/2 C. fresh blueberries

1 T. grated lemon peel

Toppings

Additional real maple syrup

Powdered sugar

Heat oven to 350°F. Lightly spray 16 to 18 mini muffin cups with cooking spray.

In large bowl, stir together Bisquick® mix, milk, maple syrup and egg. Add blueberries and lemon peel; stir just until combined. A few lumps may remain.

Pour batter evenly into mini muffin cups, filling nearly to the top of each cup.

Bake 10 to 15 minutes or until tops are light golden brown and spring back when lightly touched. Cool in pan 5 minutes. Remove from muffin cups to serving plates.

Serve pancake bites warm or at room temperature drizzled with maple syrup or sprinkled with powdered sugar.

Impossibly Easy Chicken Club Pie

Gluten free

Prep: 10 Min

Total: 45 Min

Servings: 6

1-1/2 C. diced cooked chicken
1/4 C. diced cooked ham
4 slices gluten free bacon, crisply cooked, crumbled
1 C. gluten free shredded mozzarella cheese
1/2 C. Bisquick® Gluten Free mix
1 C. milk
3 eggs, beaten
1/2 C. gluten free light Caesar dressing
2 C. shredded romaine lettuce
1 C. cherry tomatoes, cut in half

Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray (without flour). In pie plate, layer chicken, ham, bacon and cheese. In medium bowl, stir Bisquick® mix, milk, eggs and 1/4 C. of the dressing with whisk or fork until blended. Pour over ingredients in pie plate. Bake 25 to 30 minutes or until knife inserted in center comes out clean. Let stand 5 minutes. Meanwhile, in medium bowl, toss lettuce and tomatoes with remaining 1/4 C. dressing. Cut pie into wedges; top each wedge with lettuce mixture.

30-Minute Mini Meatloaves

*Prep: 10 Min
Total: 30 Min
Servings: 6*

1/2 C. ketchup
2 T. packed brown sugar
1 lb. lean ground beef
1/2 lb. ground pork
1/2 C. Orig. Bisquick® mix
1/4 tsp. pepper
1/4 C. onion, finely chopped
1 egg

Heat oven to 450°F. In small bowl, stir ketchup and brown sugar until mixed; reserve 1/4 C. for topping. In large bowl, stir remaining ingredients and remaining ketchup mixture until well mixed.

Spray 13x9-inch pan with cooking spray. Place meat mixture in pan; pat into 12x4-inch rectangle. Cut lengthwise down center and then crosswise into sixths to form 12 loaves. Separate loaves, using spatula, so no edges are touching. Brush loaves with reserved 1/4 C. ketchup mixture.

Bake 18 to 20 minutes or until loaves are no longer pink in center and meat thermometer inserted in center of loaves reads 160°F.

Oven-Baked Chicken

*Prep: 10 Min
Total: 60 Min
Servings: 6*

1 T. butter
2/3 C. Bisquick® Orig. Baking Mix
1-1/2 tsp. paprika
1-1/4 tsp. salt
1/4 tsp. pepper
3 to 3-1/2 lb. bone-in, skin-on chicken pieces (breasts, drumsticks, thighs)

Heat oven to 425°F. Melt butter in 13x9-inch (3-quart) baking dish, in oven.

In medium bowl, stir together Bisquick® mix, paprika, salt and pepper; coat chicken. Place skin sides down in dish (dish and butter should be hot).

Bake 30 minutes; turn chicken. Bake about 15 minutes longer or until juice of chicken is clear when thickest pieces are cut to bone (at least 165°F).

Easy French Apple Pie

*Prep: 25 Min
Total: 1 Hr 15 Min
Servings: 6*

3 C. sliced peeled apples
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/2 C. Orig. Bisquick® mix
1/2 C. granulated sugar
1/2 C. milk

1 T. butter or margarine, softened
2 eggs

Streusel

1/2 C. Orig. Bisquick® mix
1/4 C. chopped nuts
1/4 C. packed brown sugar
2 T. firm butter or margarine

Heat oven to 325°F. Grease 9-inch glass pie plate. In medium bowl, mix apples, cinnamon and nutmeg; place in pie plate.

In medium bowl, stir remaining filling ingredients until well blended. Pour over apple mixture in pie plate. In small bowl, mix all streusel ingredients until crumbly; sprinkle over filling.

Bake 40 to 45 minutes or until knife inserted in center comes out clean. Cool 5 minutes. Store in refrigerator.

Bisquick® Chocolate Chip Cookies

Prep: 10 Min

Total: 35 Min

Servings: 24

1/2 C. butter, softened
1 C. packed brown sugar
1 tsp. vanilla
1 egg
2 C. Bisquick® Heart Smart® mix
1 C. semisweet chocolate chips

Heat oven to 350°F. In large bowl, beat butter and brown sugar with electric mixer on medium speed until light and fluffy. Beat in vanilla and egg. Add Bisquick® mix; beat on low speed until combined. Stir in chocolate chips.

Onto ungreased cookie sheets, drop dough by tablespoonfuls about 2 inches apart.

Bake 8-10 minutes or until set on edges and golden brown. Cool on cookie sheets 2 minutes. Remove from cookie sheets to cooling racks.

Hot Dog Rolls

Prep: 15 Min

Total: 27 Min

1-3/4 C. Orig. Bisquick® mix
1/3 C. milk
1 T. yellow mustard
3 T. pickle relish, drained
2 slices process American cheese, cut into 4 strips
8 hot dogs

Heat oven to 425°F. Grease cookie sheet. Mix Bisquick®, milk and mustard until soft dough forms; beat 30 seconds. Turn dough onto surface dusted with Bisquick®; roll in Bisquick® to coat. Shape into ball; knead 10 times.

Roll dough into 13-inch circle; cut into 8 wedges. Place about 1 tsp. pickle relish and 1 cheese strip on each wedge about 1 inch from rounded edge. Top with hot dog. Roll up, beginning at rounded edge. Place crescents, with tips underneath, on cookie sheet.

Bake about 12 minutes or until golden brown.

Pinwheels

Total: 20mins

Servings: 6-8

2-1/4 C. Bisquick® Orig. Mix
2/3 C. milk
1lb. ground beef

Heat oven to 450°F.

Create dough with Bisquick® mix and milk.

On wax paper, roll out dough. Make it as close to a large thin square as possible (don't need to be perfect).

Spread out ground beef (uncooked) on dough.

Start on one side and roll toward the other, creating a large log shape.

Slice into 1/2 inch pieces.

Bake for 10 to 12 minutes, or until golden brown.

Homemade Bisquick®

6 C. all-purpose flour

3 T. baking powder

1 T. salt

1 C. butter

Add all the dry ingredients to a bowl or food processor and then the cold cubed butter.

Using a fork or pastry blender if you have one, cut the butter into your dry ingredients in the bowl.

If using a food processor, pulse until combined.

When you are done, either start baking or store your mix in an airtight container.

You can keep your unused Bisquick® from scratch in the refrigerator for up to 3 months, but if you are like me it will never last that long!

Quote of the Week:

“Blessed are those who can give without remembering and take without forgetting.”

~Princess Elizabeth Asquith Bibesco