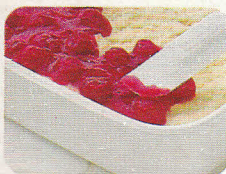


Bisquick Great Breakfast Recipes

Fruit Swirl Coffee Cake

Heat oven to 350°.

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| 4 cups Bisquick baking mix | 1 tsp. almond extract |
| ½ cup sugar | 3 eggs |
| ¼ cup margarine or butter, melted | 1 can (21 oz.) cherry, apricot or blueberry pie filling |
| ½ cup milk | Glaze (below) |
| 1 tsp. vanilla | |



GREASE jelly roll pan, 15½x10½x1", or 2 square pans, 9x9x2".

MIX all ingredients except pie filling and Glaze; beat vigorously 30 sec. Spread ½ of the batter (about 2½ cups) in jelly roll pan or ½ of the batter (about 1¼ cups) in each square pan.

SPREAD pie filling over batter (filling may not cover batter completely). Drop remaining batter by tablespoonfuls onto pie filling.

BAKE until light brown, 20 to 25 min. Drizzle with Glaze while warm. Serve warm or cool. 18 servings.

Glaze: Beat 1 cup powdered sugar and 1 to 2 tbsp. milk until smooth and of desired consistency.

High Altitude: Heat oven to 375°. Use 9" square pans. Decrease baking mix to 3½ cups. Stir ½ cup Gold Medal® all-purpose flour into baking mix.

Bran Muffins

Heat oven to 400°.

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| 1¼ cups milk | ½ cup sugar |
| 2½ cups bran flakes cereal | 2 tbsp. vegetable oil or margarine or butter, melted |
| 1½ cups Bisquick baking mix | 1 egg |

GREASE bottoms only of 12 medium muffin cups, 2½x1¼", or line with paper baking cups.

POUR milk over cereal in 2½-qt. bowl; let stand 2 min. Stir in remaining ingredients just until moistened. Divide batter evenly among cups.

BAKE until golden brown and firm, 20 to 25 min. 1 doz. muffins.

Do-ahead Tip: Cover and refrigerate batter up to 24 hr.

High Altitude: Heat oven to 425°. Use 14 medium muffin cups. Stir 2 tbsp. Gold Medal® flour into baking mix. Decrease sugar to ½ cup.



Announcing Bisquick *You've Got it Made in the Microwave* cookbook! For your copy, send 25¢ along with name, address and zip code to: **Bisquick Microwave Cookbook**, P.O. Box 5405, Minneapolis, MN 55460.

Bisquick Favorites...see side panels



Easy Drop Danish

Heat oven to 450°.

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| 2 cups Bisquick baking mix | ¾ cup milk |
| ¼ cup margarine or butter, softened | ¼ cup raspberry (or any flavor) preserves |
| 2 tbsp. sugar | Glaze (below) |

MIX baking mix, margarine and sugar until crumbly. Stir in milk until dough forms; beat 15 strokes. Drop by rounded tablespoonfuls about 2" apart onto lightly greased cookie sheet.

MAKE a shallow well in center of each with back of spoon; fill with 1 tsp. preserves.

BAKE until golden, 10 to 15 min. While warm, drizzle with glaze. 1 doz. danish.

Glaze: Beat ¾ cup powdered sugar, 1 tbsp. warm water and ¼ tsp. vanilla until smooth.

High Altitude: Heat oven to 475°. Stir 2 tbsp. Gold Medal® flour into baking mix. Decrease sugar to 1 tbsp. Cool 2 min. before removing from cookie sheet.

Butter Biscuits

Heat oven to 450°.

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| ½ cup cold butter or margarine | ¾ cup milk |
| 2½ cups Bisquick baking mix | Butter or margarine, melted |

CUT cold butter into ¼" pieces. Toss baking mix and butter pieces with fork until coated. Add milk; stir just until milk is absorbed (do not overstir).

TURN dough onto cloth-covered board generously dusted with baking mix; roll to coat. Fold and knead dough 5 times; pat lightly to ½" thickness. Cut with floured 3" cutter; place on ungreased cookie sheet with sides touching.

BAKE until golden brown, about 9 min. Brush with melted butter. 8 biscuits.

Drop Butter Biscuits: Decrease baking mix to 2¼ cups. After stirring, drop dough by spoonfuls onto ungreased cookie sheet. Bake about 10 min. 10 biscuits.

High Altitude: For butter or drop biscuits, heat oven to 475°. Stir ¼ cup Gold Medal® all-purpose flour into baking mix. Bake about 11 min.

Easy Egg and Sausage Puff

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| 6 eggs, slightly beaten | 1 cup shredded Cheddar cheese |
| 1 lb. bulk pork sausage, browned and drained | 2 cups milk |
| 1 cup Bisquick baking mix | 1 tsp. dry mustard |
| | ½ tsp. dried oregano leaves |

MIX all ingredients. Cover and refrigerate.

HEAT oven to 350°. Grease 2-qt. casserole; pour mixture into casserole.

BAKE until knife inserted in center comes out clean, about 1 hr. 6 servings.

High Altitude: Decrease baking mix to ¾ cup. Bake about 1¼ hr.

NOTE: Easy Egg and Sausage Puff can be baked immediately.