



Betty Crocker's
**Bisquick
Cook Book**

157 Recipes and Ideas
*from Betty Crocker
of General Mills*



“You do so many nice special things for the family more often, because you start so far ahead with Bisquick!”

Betty Crocker
of General Mills



These and other recipes are also on the Bisquick box.



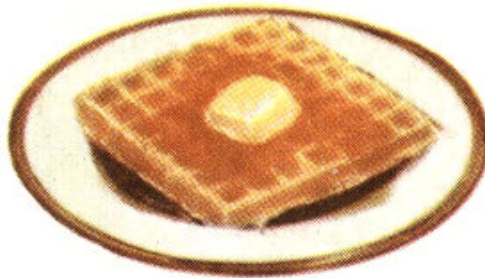
PANCAKES

Beat 2 cups Bisquick, 1 egg, $1\frac{2}{3}$ cups milk with rotary beater until well blended. Pour batter onto heated griddle. Turn pancakes when bubbles appear. *Makes about 18 4" pancakes.* For thinner pancakes use 2 cups milk.



MUFFINS

Heat oven to 400° (mod. hot). Blend together 2 tbsp. sugar, 1 egg, $\frac{3}{4}$ cup milk, 2 cups Bisquick. Then beat vigorously 30 seconds. *For richer batter*, add 2 tbsp. more sugar, 2 tbsp. melted shortening or salad oil. Fill 12 well greased muffin cups $\frac{2}{3}$ full. Bake 15 min.



WAFFLES

Beat 2 cups Bisquick, $1\frac{2}{3}$ cups milk, 1 egg, 2 tbsp. salad oil or melted shortening with rotary beater until well blended. Spoon onto hot waffle baker. *Makes 2 large or 6 small.*



COFFEE CAKE

Make Muffin batter. Spread into greased 9" round layer pan or 8 or 9" square pan. Sprinkle with mixture of: 2 tsp. cinnamon, $\frac{1}{4}$ cup sugar, 2 tbsp. Bisquick, 2 tbsp. soft butter. Blend with fork until crumbly. Bake 20 to 25 min.



DUMPLINGS

Mix 2 cups Bisquick, $\frac{3}{4}$ cup milk well with fork. Drop tablespoonfuls gently onto boiling stew. Cook over low heat 10 minutes, uncovered and 10 minutes covered. Let stew bubble gently. *Makes 10 to 12.*

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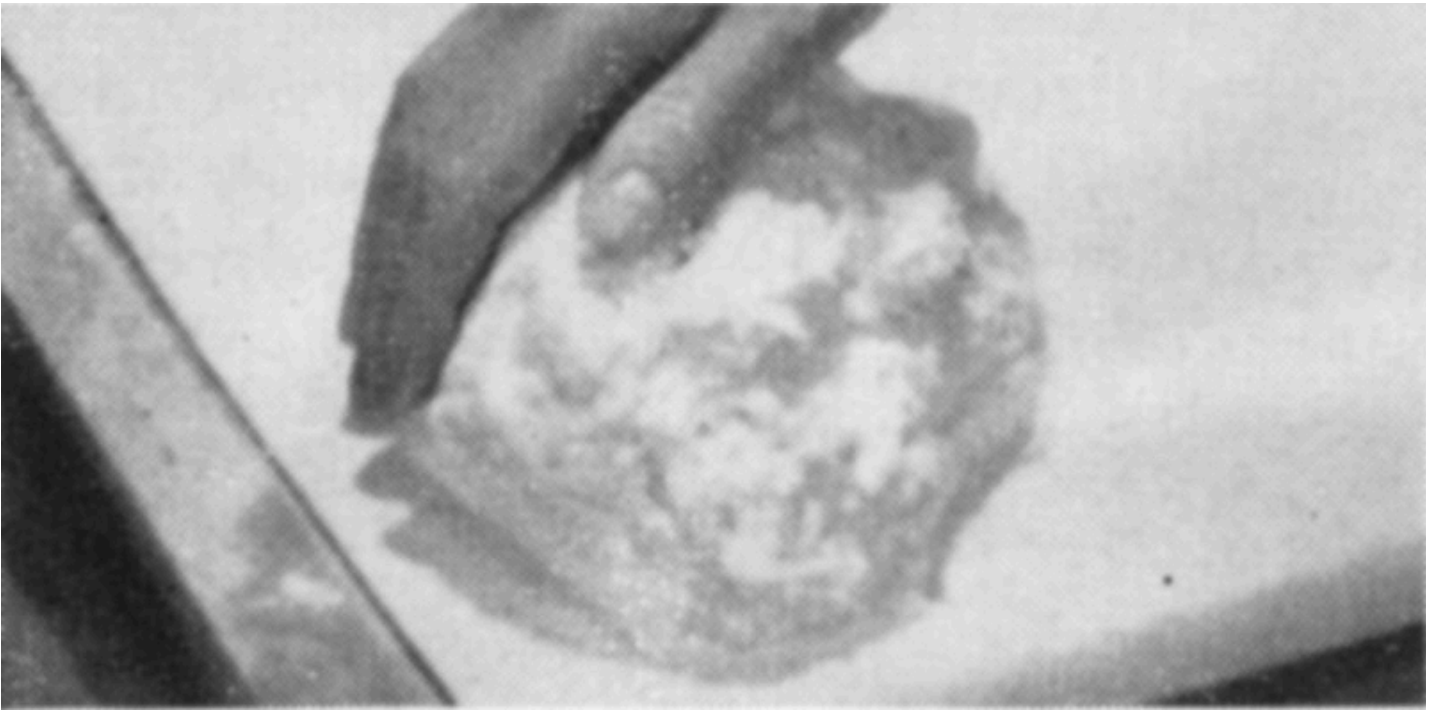
HOW TO MAKE GOOD BISCUITS

HEAT OVEN TO 450° (HOT)



Add $\frac{3}{4}$ cup milk *all at once* to 2 cups Bisquick. Stir with fork into a soft dough.

Beat dough 15 strokes. It will be stiff and sticky.



Roll dough around on cloth-covered board lightly dusted with Bisquick to prevent sticking.



Knead gently 8 to 10 times to smooth up dough.



Roll $\frac{1}{2}$ " thick. Biscuits double in size in baking. Dip cutter in Bisquick. Cut close together to save rerolling.

Bake on ungreased shiny baking sheet *10 to 15 min.*; close together for soft sides, 1" apart for crusty sides. *Makes 12 2" biscuits.*



FRUIT SHORTCAKE

Add $\frac{3}{4}$ cup cream (or $\frac{1}{2}$ cup milk plus $\frac{1}{4}$ cup melted butter), to 2 cups Bisquick. Add 2 tbsp. sugar, if desired. Proceed as for biscuits except cut into six 3" shortcakes.

How to be Famous at Home—serve tender fragrant hot breads with your dinner.

Betty Crocker

DINNER BISCUITS

Just a bit richer.

Make Biscuits ([p. 3](#))—*except* add $\frac{1}{4}$ cup *soft* butter or shortening or 3 tbsp. salad oil to Bisquick before mixing.



HERB BISCUITS

Make Biscuits ([p. 3](#))—*except* mix $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{2}$ tsp. crumbled dry sage, $\frac{1}{4}$ tsp. caraway seeds with Bisquick. Good with muffins, too.



CHEESE BREAD

Wonderful warm, sliced $\frac{1}{2}$ " thick.

1 egg, beaten
1½ cups milk
¾ cups Bisquick
¾ cup grated sharp cheese

Heat oven to 350° (mod.). Blend all together. Beat 30 seconds, until well blended. Pour into well greased, waxed paper-lined 9x5x2½" loaf pan. Bake 1 hr. When serving cold, slice thin.

CRANBERRY MUFFINS

Mix $\frac{3}{4}$ cup raw cranberries (cut in halves or quarters) and $\frac{1}{2}$ cup confectioners' sugar. Let stand $\frac{1}{2}$ to 1 hr. Then fold into Muffin batter ([p. 2](#)). Bake.

BUTTERMILK BISCUITS

Make Biscuits ([p. 3](#))—*except* use $\frac{3}{4}$ cup buttermilk for liquid.



CORN STICKS OR MUFFINS

Heat oven to 450° (hot). Make Muffin batter ([p. 2](#))—except substitute $\frac{3}{4}$ cup corn meal for $\frac{3}{4}$ cup Bisquick. Bake 15 min. in greased muffin or corn stick pans. Bake it in a round layer pan and you've got corn bread.

SO NICE TO COME HOME TO

Old-fashioned Beef Stew
Hot Biscuits ([p. 3](#))
(or any hot bread on this page)
Cabbage-Radish Slaw
Pineapple Upside-down Cake ([p. 18](#))

BUTTER STICKS

Different and delicious. (Pictured on [inside of back cover](#).) Make Biscuit dough ([p. 3](#)). Roll into 10x6" rectangle. Cut in half lengthwise. Cut each half into 12 strips. Melt $\frac{1}{3}$ cup butter; pour half of it into 13x9 $\frac{1}{2}$ x2" oblong pan. Place strips in pan. Pour remaining butter over tops. Bake.

Neat Trick: Make same as Butter Sticks—*except* cut in squares, triangles, rounds. Or use your cookie cutters and have fun.

QUICK PARKERHOUSE ROLLS

Look like rolls—taste like biscuits.

Make Biscuit dough ([p. 3](#)). Roll $\frac{1}{4}$ " thick. Cut with 2 $\frac{1}{2}$ " cutter. Butter lightly and fold in half. Place close together in ungreased round layer pan or square pan. *Bake 10 min.*

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MAIN DISHES

Big-hearted dishes ... bright and cheerful!

Betty Crocker

CHICKEN POT PIE

$\frac{1}{4}$ cup chicken fat or butter
 $\frac{1}{4}$ cup Bisquick
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 cups chicken stock
 $\frac{2}{3}$ cup cream

3 to 4 cups chicken (large pieces)

Heat oven to 450° (hot). Heat chicken fat; blend in Bisquick, salt, pepper. Take from heat. Stir in chicken stock, cream, chicken. Bring to boil; boil 1 min., stirring constantly. Pour into oblong baking dish. Cover with Chicken or Meat Pie topping ([p. 6](#)). Bake *15 min. 4 to 6 servings.*

DOUBLE CHICKEN POT PIE

Multiply the chicken flavor by adding 3 to 4 tbsp. chicken fat to Bisquick when making topping.



FAVORITE PORK AND DUMPLINGS

6 pork steaks or chops
1 med. onion, thinly sliced
¼ cup water

Brown meat in deep skillet or heavy kettle. Season with salt and pepper; add onion and water. Cover skillet; simmer until meat is tender (40 to 50 min.). Add 1½ to 3 cups water. Make Dumplings ([p. 2](#)). Drop dumplings on top of hot mixture. Cook. Thicken liquid with Bisquick for gravy. Season. *6 servings.*

Color Note: Add ¼ cup chopped parsley or chives to dumplings.



SALMON RABBIT PIE

1-lb. can salmon, drained, boned, and flaked
1 cup cooked peas (8-oz. can), drained
2 tbsp. finely chopped green pepper
1 cup grated cheese (¼ lb.)
½ cup milk
2 tbsp. mayonnaise
⅓ cup milk
1 cup Bisquick

Heat oven to 450° (hot). Mix salmon, peas, green pepper; spread in greased 10x6" baking dish. Blend cheese, ½ cup milk; pour over salmon. Mix mayonnaise, ⅓ cup milk, Bisquick with fork. Drop with spoon on salmon mixture. Bake 10 to 15 min., until browned. *6 servings.*



CORN AND SHRIMP CASSEROLE

1/3 cup chopped green pepper
2 tbsp. finely chopped onion
2 tbsp. fat
2 tbsp. Bisquick
1 tsp. salt
1/4 tsp. pepper
2 cups cream-style corn (no. 303 can)
1 egg, slightly beaten
1 1/2 cups cleaned raw or cooked shrimp

Heat oven to 450° (hot.) Sauté green pepper and onion in hot fat. Blend in Bisquick, salt, pepper. Add corn. Stir until mixture boils. Take from heat; gradually stir mixture into egg. Add shrimp; pour into greased 1 1/2-qt. baking dish. Cover with Meat Pie topping ([p. 6](#)). Bake 15 min. 4 to 6 servings.

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SUNDAY DINNER ON SATURDAY NIGHT

Oven-Crisp Chicken and Biscuits
Broccoli with Lemon Butter
Tomato-Cucumber Salad
Strawberry Glacé Short Pie ([p. 9](#))
Coffee



OVEN-CRISP CHICKEN AND BISCUITS

Biscuits and chicken baked together.

1 cup Bisquick
2 tsp. each salt and paprika
1/4 tsp. pepper
1/2 cup shortening (half butter)
1 cut-up frying chicken

Heat oven to 425° (hot). Mix Bisquick, seasonings in paper bag. Melt shortening in oven in 13x9 1/2x2" oblong pan. Shake pieces of chicken in a bag a few at a time to coat thoroughly. Lay chicken, skin side down, in single layer in hot shortening. Bake 45 min.

Make Biscuits ([p. 3](#)). Turn chicken and push to one side in pan; set biscuits in single layer on other side. Bake *another 15 min.*, or until biscuits are lightly browned and chicken tender. *4 servings.*

To make gravy, remove chicken and biscuits to serving platter. Add 2 tbsp. Bisquick (saved from dredgings) to drippings in pan. Cook over low heat until mixture is smooth and bubbly. Take from heat; gradually stir in about 1½ cups hot water. Boil 1 min.

TUNA BROCCOLI CASSEROLE

Broccoli right in your biscuits!

1 pkg. frozen broccoli
7-oz. can tuna, drained and broken
10½-oz. can cream of mushroom soup
½ cup milk
dash salt

Heat oven to 450° (hot). Cook broccoli until almost tender. Snip off enough buds to make ¼ cup (save for biscuits). Cut rest into bite-sized pieces, place in greased 9" square pan. Sprinkle with tuna. Mix soup, milk, salt; pour over tuna. Make Broccoli Biscuit dough (see below) and drop with teaspoon over mixture. Bake *15 min. 6 servings.*

BROCCOLI BISCUITS

Make Biscuits ([p. 3](#))—*except* stir ¼ cup cooked broccoli buds into Bisquick before adding milk.

CRISPY FRIED FISH

You never tasted fish so crisp and good. It's the Bisquick that does it. (Pictured on [cover](#).)

Place 6 serving-sized fish fillets in shallow pan. Add buttermilk to cover and 1 tsp. salt for each pound of fish. Let stand about ½ hr. Drain. Dip each fillet in Bisquick. Fry quickly in ¼ cup hot fat (part butter) until well browned and slightly crisp on one side; turn and repeat on second side. *6 servings.*

CHICKEN OR MEAT PIE

Heat oven to 450° (hot). Make Biscuit dough ([p. 3](#)). Pat or roll to fit top of baking dish. (Half recipe fits 8" dish.) Cut 2 or 3 slits in center. Place on hot cooked mixture. Bake *about 15 min.*

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FRITTERS

To go with fried chicken ... as prepared by southern cooks. And try the fruit fritters for dessert. (Pictured on [inside of back cover](#).)

2 cups Bisquick
⅔ cup milk
1 egg

2 cups fruit or cooked vegetables (such as corn kernels, cut-up pineapple, peaches, etc.), drained

Mix Bisquick, milk, egg, until well blended (batter will be lumpy). Stir in fruit or vegetables. Drop by small teaspoonfuls into deep hot fat (360 to 375°). Turn and fry until golden brown on both sides. Drain on absorbent paper. *Makes about 2 doz.*

BISQUICK NOODLES

A new easier way to make real homemade noodles.

Work 1 cup Bisquick into 1 egg, beaten. Roll and stretch dough to paper thinness. Cut into 1½" squares or regular noodle strips. Cover lightly with towel and let dry about 6 hr. or overnight until brittle. Drop into simmering broth or thin gravy. Cover and cook gently about 15 min., or until tender. *4 to 6 servings.*

Breading meat, chicken, sea food, or fish.

Simply coat with Bisquick. Or dip in Bisquick, then slightly beaten egg, then Bisquick. Flavor with onion or garlic or celery salt, or your favorite seasonings.



MEXICAN DINNER

Perfect corn bread batter, and so easy now.

1 cup chopped onion
2 tbsp. fat
1 lb. ground beef
1 tsp. salt
½ tsp. chili powder
1 tbsp. Worcestershire sauce
10½-oz. can tomato soup
1 cup water

Heat oven to 450° (hot). Brown onion in hot fat; add meat and brown until crumbly. Add seasonings, soup, and water; bring just to boiling, stirring occasionally. Pour Corn Bread Batter over meat in skillet. Bake *20 min. 6 to 8 servings.*

Corn Bread Batter: Mix well with fork ¾ cup Bisquick, ¾ cup corn meal, ½ tsp. salt, 1 egg, ¾ cup milk.

BATTER FRIED SHRIMP

(Pictured on [inside of back cover.](#))

1 egg, slightly beaten
¼ cup water
½ cup Bisquick
¼ tsp. salt, if desired
12-oz. box frozen shrimp (about 17) or fresh shrimp

Mix egg, water. Beat in Bisquick, salt. Peel shell from shrimp, leaving last section and tail intact. Cut a slit through center back without severing either end; remove black line. Dry shrimp; dip in batter; fry in deep hot fat (375°) 1½ to 2 min., until golden brown. Drain shrimp on absorbent paper. Serve with tartar sauce or cocktail sauce.

What's for Dinner? DESSERTS

Glamorous desserts to do easily! Find more under "Company's Coming" and "For Lunch or Supper."

Betty Crocker

SUNDAE SHORT PIE

Like "French Pastry" crust, rich and cooky-crisp. Fill cooled shell with ice cream, top with fresh or frozen fruit.

SHORT PIE

1 cup Bisquick
¼ cup soft butter (½ stick)
3 tbsp. boiling water

Heat oven to 450° (hot). Put Bisquick and butter in 9" pie pan. Add boiling water and stir vigorously with fork until dough forms a ball and cleans the pan. Dough will be puffy and soft. With fingers and heel of hand, pat evenly into pie pan, bringing up dough to edge of pan. This may seem skimpy but will not be when baked. Flute edges, if desired. Bake *8 to 10 min.*

PEACH PINWHEELS

2 tbsp. Bisquick
1 cup sugar
½ tsp. cinnamon
1 cup water
1 tbsp. lemon juice
4 cups sliced fresh peaches

Heat oven to 425° (hot). Mix all together. Pour into 11½x7½x1½" oblong baking dish. Top with Pinwheels. (See recipe below.) Bake *25 min.* Serve warm with cream. *8 to 10 servings.*

PINWHEELS

Make ½ recipe Fruit Shortcake dough ([p. 3](#)). Pat into 6" square; spread with 1 tbsp. soft butter. Sprinkle with 2 tbsp. sugar, ¼ tsp. cinnamon, 3 tbsp. chopped nuts. Roll as for jelly roll; moisten edge; and press to seal. Cut into 8 to 10 slices.

FRUIT SHORT PIE COBBLER

2 tbsp. Bisquick
1 cup sugar
½ tsp. cinnamon
1 cup water
1 tbsp. lemon juice
4 cups fresh blueberries, peaches, or cherries

Heat oven to 425° (hot). Mix ingredients. Pour into 11½x7½x1½" oblong baking dish. Make Short Pie dough [above](#). Divide in 8 parts. Pat into 3½" squares to cover fruit mixture. Bake 25 min. Serve warm with cream.

HOT FUDGE PUDDING

The chocolate sauce you love bakes on the bottom. (Pictured on [inside of back cover](#).)

- 1½ cups Bisquick
- ½ cup sugar
- ½ to 1 cup chopped nuts
- ½ cup milk
- ½ cup brown sugar (packed)
- 1½ cups boiling water
- 6-oz. pkg. semi-sweet chocolate pieces

Heat oven to 350° (mod.). Mix Bisquick, sugar, nuts, milk. Turn batter into greased 2-qt. baking dish. Sprinkle with brown sugar. Pour water over chocolate pieces. Let stand 1 or 2 min. until chocolate melts, then stir until blended. Pour over batter. Bake 40 to 45 min. Let stand 5 min. to cool slightly. During baking, the pudding will rise to the top of the dish and sauce will form at the bottom. Invert servings on plates, dip sauce over each. Serve with cream. 6 to 8 servings.

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Company's coming *Luncheon for the girls*

CHEESE SOUFFLÉ

Stands up and stays up as hundreds of homemakers have discovered! (Pictured on [inside of back cover](#).)

- ¼ cup Bisquick
- ½ tsp. dry mustard
- 1 cup milk
- 1 cup grated cheese
- 3 eggs, separated
- ¼ tsp. cream of tartar

Heat oven to 350° (mod.). Mix Bisquick, mustard in saucepan. Add small amount of milk to make paste, then rest of milk gradually. Bring to boil; boil 1 min., stirring constantly. Stir in cheese; take from heat. Stir into slightly beaten egg yolks. Beat egg whites and cream of tartar until stiff enough to hold soft peaks. Fold into cheese mixture. Bake in ungreased 1½-qt. baking dish, set in pan of hot water, 50 to 60 min. or until silver knife inserted near center comes out clean. 4 to 6 servings.

SALMON, TUNA, OR CHICKEN SOUFFLÉ

Try 1 cup salmon or tuna, or 1½ cups cut-up cooked chicken, in place of cheese. Add 1 tbsp. lemon juice, 1 tsp. grated onion.



ASPARAGUS SHORTCAKE

Make 6 individual shortcakes (see directions for Fruit Shortcake, [p. 3](#)). Split, butter, and put together with asparagus spears. Pour hot Cheese Sauce ([p. 16](#)) over top. Garnish with crisp bacon strip or sprig of parsley. *6 servings.*

When Tomatoes are Ripe: Substitute a slice of fresh tomato for the asparagus.



STRAWBERRY GLACÉ SHORT PIE

An elegant filling for a glamorous crust. (Pictured on [cover](#).)

- 1 qt. strawberries
- 1 cup water
- 1 cup sugar
- 3 tbsp. cornstarch

Wash, drain, and hull strawberries. For glaze, simmer 1 cup of the berries with $\frac{2}{3}$ cup water until berries start to break up (about 3 min.). Blend sugar, cornstarch, remaining $\frac{1}{3}$ cup water; stir into boiling mixture. Boil 1 min., stirring constantly. Cool. Pour remaining 3 cups of berries into baked Short Pie ([p. 8](#)). Cover with glaze. Refrigerate until firm ... about 2 hr. Top with whipped cream or ice cream.

RING-TOPPED CHICKEN SHORTCAKES

Heat oven to 450° (hot). Make Biscuit dough ([p. 3](#)). Pat or roll out $\frac{1}{4}$ " thick. Cut half the dough with biscuit cutter; half with doughnut cutter the same size. Place on baking sheet. Bake *10 to 15 min.* Butter plain rounds and cover with Creamed Chicken ([p. 16](#)). Set biscuit rings on top and drop spoonful of red jelly into each hole. Garnish with parsley. *8 servings.*

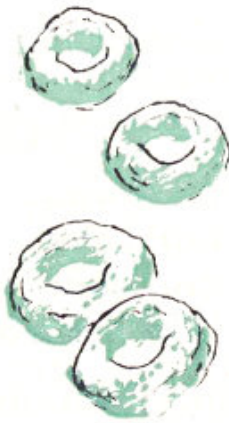
DATE VELVET CRUMB CAKE

Bring 6½-oz. pkg. dates, cut-up (about 1 cup) and 1 cup water to rolling boil; boil 1 min., stirring constantly. Set aside while mixing Velvet Crumb Cake batter ([p. 12](#)). Add $\frac{3}{4}$ cup date mixture to batter and beat $\frac{1}{2}$ min. Pour into pan. Bake *35 min.* Cool slightly; spread with remaining date mixture. Top with chopped nuts.

For brunch or kaffee klatch

You wrote us your ideas, we developed the recipes, and hundreds of homemakers helped us test them!

Betty Crocker



DOUGHNUTS

Light, tender doughnuts made with Bisquick!

2 cups Bisquick
¼ cup sugar
⅓ cup milk
1 tsp. vanilla
1 egg
¼ tsp. *each* cinnamon and nutmeg, if desired

Heat fat to 375°. Mix ingredients until well blended. Turn onto lightly floured surface and knead about 10 times. Roll out ⅜" thick. Cut with floured doughnut cutter. Fry in hot fat until golden brown, about 1 min. to a side. Take from fat and drain on absorbent paper. *Makes about 12 doughnuts.*



SWEDISH PANCAKES

"Old country" flavor without old-time fussing.

1¼ cups Bisquick
2 cups milk
3 eggs
¼ cup butter, melted

Beat together until blended. Lightly grease a 6 or 7" skillet. Spoon about 3 tbsp. batter into hot skillet and tilt to coat bottom of pan. Cook until small bubbles appear on surface. Loosen edges with spatula, turn pancake gently and finish baking on other side. Lay on towel or absorbent paper; place in low oven to keep warm. Spread each with sugar, jam, applesauce, or whipped cream, etc. and roll up like jelly roll. Serve warm. *Makes about 15.*



BREAKFAST RING

Heat oven to 400° (mod. hot). Shape Biscuit dough (p. 3) into 12 balls. Melt ½ cup butter and pour about 3 tbsp. of it into a 9" ring mold. Sprinkle with 3 tbsp. brown sugar, 12 cherries (candied or maraschino), and ¼ cup nuts. Roll balls in rest of melted butter, then in mixture of ½ cup sugar, 1 tsp. cinnamon, 3 tbsp. chopped nuts. Place in ring mold. Bake 25 to 30 min. Take from pan while warm.



COLONIAL JELLY STACK

Make Pancake batter (p. 2). Pour about ½ cup batter onto heated griddle for each pancake. Place 1 pancake on warm plate and spread generously with soft butter and jelly. Top with second pancake. Spread and repeat until they are 6 high. Sprinkle with confectioners' sugar. Cut stack into wedges. Serve hot. 6 servings.

Neat Trick: To keep pancakes hot until all are baked, place between folds of towel in warm oven.

SUNDAY BRUNCH

Fruit Compote
Colonial Jelly Stack
Broiled ham, bacon, or sausages
Coffee

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A clever twist of your biscuit dough, a dab of something sweet, you've baked warm, breakfasty treats like these.

Betty Crocker

STREUSEL RIBBON COFFEE CAKE

Heat oven to 400° (mod. hot). Make Coffee Cake batter (p. 2). Spread half in greased and floured 10x6" oblong pan. Sprinkle with half of Streusel Topping. Top with rest of batter, then rest of streusel. Bake 20 to 25 min.

Streusel Topping: Mix ½ cup brown sugar (packed), 2 tsp. cinnamon, 2 tbsp. Bisquick, 2 tbsp. melted butter, ½ cup chopped nuts.



JAM TWISTS

(Pictured on [inside of back cover](#).)

1 egg
½ cup cream or ⅓ cup milk
2 cups Bisquick
2 tbsp. sugar
⅓ cup *thick* jam or preserves

Heat oven to 450° (hot). Grease brown paper and lay on baking sheet. Blend egg and cream together. Stir in Bisquick and sugar until well blended. Turn out on surface sprinkled with Bisquick. Roll gently to lightly coat dough. Knead 15 times. Roll into a 15x9" rectangle. Spread with jam. Fold in thirds lengthwise to make a 15x3" rectangle. Cut in 1" strips. Holding strip at both ends, twist in opposite directions twice, forming a spiral. Place twists 1½" apart on greased paper, pressing both ends down. Bake *10 to 12 min.* Dust tops with confectioners' sugar. Remove immediately. *Makes 15.*



CHERRY-RAISIN COFFEE CAKE

(Pictured on [cover](#).)

Make Coffee Cake batter ([p. 2](#)). Spread in greased 9" square pan. Sprinkle with mixture of ¼ cup brown sugar, ½ cup raisins, ¼ tsp. cinnamon. Spoon ⅔ cup cherry jam over top. Bake *20 to 25 min.* When still warm, frost with icing made from confectioners' sugar and milk. Serve warm.

ORANGE COFFEE CAKE

Make Coffee Cake ([p. 2](#))—*except* add ¾ cup orange juice in place of milk. Before baking, top with

Orange Caramel Topping: Mix ¼ cup chopped nuts, ½ cup brown sugar (packed), 1 tsp. cinnamon, 2 tbsp. softened butter, and 1 tbsp. grated orange rind.

CINNAMON ROLLS

Heat oven to 425° (hot). Make Fruit Shortcake dough ([p. 3](#)). Roll into 16x7" rectangle. Spread with 2 tbsp. soft butter. Sprinkle with mixture of ¼ cup sugar and 1 tsp. cinnamon. Roll up tightly starting at long side. Cut in 1" slices. Bake on greased baking sheet, or in greased muffin cups *15 min.* *Makes about 16 rolls.*

BUTTERSCOTCH PECAN ROLLS

(Pictured on [cover](#).)

Mix ½ cup melted butter, ½ cup brown sugar (packed). Spoon into 16 muffin cups with 2 or 3 pecan halves in each. Follow recipe for Cinnamon Rolls. Place one slice in each muffin cup.



NUT BREAD

Nicest thing you can do for tea sandwiches.

½ cup sugar
1 egg
1¼ cups milk
3 cups Bisquick
1½ cups chopped nuts

Heat oven to 350° (mod.). Blend first four ingredients. Beat hard 30 seconds. Stir in nuts. Pour into well greased 9×5×2½" loaf pan. Bake 45 to 50 min., until toothpick stuck into center comes out clean. Crack in top is typical. Cool before slicing.

FRUIT NUT BREAD

Do as above, using ¾ cup sugar, and 1¼ cups orange juice in place of milk. Reduce nuts to ¾ cup and add 1 cup raisins or chopped dried apricots, dates, or prunes. Bake 55 to 60 min. (Apricot Nut Bread pictured on [cover](#).)

BANANA NUT BREAD

Make Nut Bread using ¾ cup sugar and ½ cup milk. Reduce nuts to ¾ cup, and add 1 cup mashed bananas (2 to 3).



ORANGE NUT BREAD

Make Nut Bread using ¾ cup sugar. Use 1¼ cups orange juice plus 1 tbsp. grated orange rind instead of milk. Reduce nuts to ¾ cup. Bake 50 to 55 min.

Neat Trick: For dainty rounds, divide batter among 5 soup cans or 3 #303 cans, filling only half full. Bake 40 to 50 min.

VELVET CRUMB CAKE

1½ cups Bisquick
¾ cup sugar
3 tbsp. soft shortening
1 egg
¾ cup milk^[1]
1 tsp. vanilla

Heat oven to 350° (mod.). Grease and flour an 8" square or 9" round pan. Mix Bisquick, sugar. Add shortening, egg, ¼ cup of milk. Beat vigorously 1 min. Stir in gradually remaining milk, vanilla. Beat ½ min. Pour into prepared pan. Bake

35 to 40 min. Cover with Broiled Topping while warm.

Broiled Topping: Mix 3 tbsp. butter, melted or softened; ½ cup brown sugar (packed); 2 tbsp. cream; ½ cup Wheaties or coconut, if desired; ¼ cup chopped nuts. Spread on baked cake. Place about 3" under broiler (low heat) until mixture bubbles and browns (3 to 5 min.). Do not burn! Especially good warm.

☐ In altitudes over 3,500 feet, add 2 tbsp. more milk. Bake at 375° (quick mod.) 25 to 30 min.



PINEAPPLE STICKY BUNS

Perfect when the girls drop in to chat and sip.

¾ cup drained crushed pineapple
½ cup soft butter
½ cup brown sugar (packed)
1 tsp. cinnamon

Heat oven to 425° (hot). Mix ingredients and divide among 12 large greased muffin cups. Make Fruit Shortcake dough (p. 3). Spoon over pineapple mixture. Bake 15 to 20 min. Invert on tray or rack immediately to prevent sticking to pans.

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Party Snacks



BATTER FRANKS

Just what teen-agers ask for—the tastiest, the heartiest, “the most.”

1 egg
½ cup milk
1 cup Bisquick
2 tbsp. yellow corn meal
¼ tsp. paprika
½ tsp. dry mustard
⅛ tsp. cayenne
1 lb. frankfurters (8 to 10)

Heat deep fat to 375°. Blend egg and milk. Stir in dry ingredients. Dip frankfurters into batter. Fry until brown, 2 to 3 min.

Neat Trick: Push wooden skewer into end of Batter Frank for eating with fingers.



BAKED HAMBURGER OR SAUSAGE

Heat oven to 400° (mod. hot). Season ½ lb. hamburger or bulk pork sausage with desired amounts of salt, pepper, and chopped onion. Shape into 2½" patties. Brown in hot fat. Make Fruit Shortcake dough ([p. 3](#))—*except* omit sugar. Roll out ⅛" thick. Cut into 3" rounds. Place each browned patty between 2 rounds. Press edges together with fork. Prick tops. Bake on baking sheet *about 15 min.* Serve hot as a finger food or with tomato sauce. *6 servings.*

VELVET FUDGE CAKE

Goopy and rich with frosting baked in the middle.

Make Velvet Crumb Cake ([p. 12](#))—*except* add ⅓ cup cocoa with the Bisquick. Pour half of batter into greased and floured 8" square pan. Spread with half of Topping. Cover with remaining batter. Bake. Immediately spread with rest of Topping. Serve warm.

Topping: Mix ½ cup (½ pkg.) semi-sweet chocolate pieces, melted, ⅓ cup water, 2 cups finely chopped coconut.



PIZZA BOATS

Heat oven to 400° (mod. hot). Make Fruit Shortcake dough ([p. 3](#)). Roll into 15x6" rectangle. Cut into ten 3" squares. Place half a wiener, a strip of cheese the same size, and 2 tsp. chili sauce or catsup on each square. Fasten sides of boat to wiener with toothpicks. Bake *15 to 20 min.*



BROWNIE NUT WAFFLES

Make Waffles ([p. 2](#))—*except* add ½ cup sugar, 2 sq. unsweetened chocolate (2 oz.), melted, and ½ cup chopped nuts to batter. Serve with whipped cream or ice cream, or dust with confectioners' sugar.

Amaze your guests with an Italian dish as real as if you'd ordered it from Italy. (Pictured on [cover](#).)

2 cups Bisquick
½ cup water
½ cup grated Parmesan cheese
1½ to 2 cups well drained cooked tomatoes or 1 small can tomato sauce
½ lb. nippy cheese, cut in small pieces
one or two 2-oz. cans anchovies, chopped, or 1 can sardines, flaked, or 1 cup chopped salami
pepper
2 tbsp. cooking (salad) oil
½ med. onion, grated

Heat oven to 425° (hot). Mix Bisquick and water. Knead about 1 min. on surface dusted with Bisquick. Roll into a circle ¼" thick. Place on baking sheet. Pinch edge of dough to make slight rim. Arrange other ingredients on dough in order listed. Bake 20 to 25 min. Serve in wedges.



CHEESE SNACKS

Nippy tidbits to nibble on.

1 cup Bisquick
½ cup grated sharp yellow cheese
2 tbsp. mayonnaise
about ⅓ cup milk
½ cup chopped parsley or chives
1 tbsp. grated onion

Heat oven to 450° (hot). Blend thoroughly with fork Bisquick, cheese, mayonnaise, and milk. Shape into ½" balls. Roll in mixture of parsley and onion. Bake on greased baking sheet 8 to 10 min. Makes about 30.

CINNAMON BISCUIT BALLS

Heat oven to 450° (hot). Make Biscuit dough ([p. 3](#)). Shape into small balls and roll in mixture of 2 tbsp. sugar and 1 tsp. cinnamon. Bake on lightly greased baking sheet 8 to 10 min. Makes about 2 doz. biscuits.

FLAVORTOPS

Serve them hot and tasty, sitting pretty on the salad plate.

1 tbsp. chopped pimiento
1 tbsp. chopped parsley
2 tsp. minced onion
2 tbsp. butter
3-oz. pkg. cream cheese

Heat oven to 450° (hot). Blend ingredients and spread over top of unbaked Biscuits ([p. 3](#)). Bake 10 to 15 min. Makes 16 small or 8 large biscuits.



DEVILED HAM TURNOVERS

Heat oven to 450° (hot). Make Biscuit or Fruit Shortcake dough ([p. 3](#)). Roll into 15" square on surface lightly dusted with Bisquick. Cut into twenty-five 3" squares. Place on ungreased baking sheet. Spoon a little Ham Filling onto center of each square. Make triangle by folding one half over the other so top edge slightly overlaps. Press edges together with a fork dipped in cold water. Bake 8 to 10 min.

Ham Filling: Blend two 2¼-oz. cans deviled ham and 2 tbsp. cream.

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MAIN DISHES

For Lunch or Supper



ROLL-UPS

Leftovers are "loved-overs" when you have your Bisquick.

Heat oven to 425° (hot). Mix 2 cups chopped cooked chicken, ham, veal, beef, lamb, or sea food with about ½ cup gravy or White Sauce ([p. 16](#)). Make Biscuit dough ([p. 3](#)). Roll into 18x9" rectangle. Spread with meat. Roll up beginning at wide side. Seal edges. Slice ½" thick. Place slices in well greased pan (close together for soft sides, apart for crusty sides). Bake 15 to 20 min. Serve with gravy or sauce. *Makes 12.*

HAMBURGER ROLL-UPS

Follow recipe above—*except* spread dough with Hamburger Filling (sauté 1 med. onion, chopped, in 1 tbsp. hot fat; stir in 1 lb. ground round steak and cook until well browned; mix in 3 tbsp. Bisquick, ½ tsp. salt, dash of pepper; gradually add ½ cup milk, stirring constantly; boil 1 min., cool). Serve with mushroom sauce.

SEA FOOD ROLL

Follow recipe above—*except* use any sea food and do not cut roll in slices. Put sealed edge down on greased baking sheet or pan. Cut slits in top. Bake. Cut into thick slices. Serve with White Sauce ([p. 16](#)) to which cut-up hard-cooked eggs, sliced olives, or sautéed mushrooms have been added. Or use condensed cream of mushroom soup diluted with ½ cup milk, heated, for sauce.

BAKED MEAT SANDWICH

Known in Italy as cavatzone, a treat by either name. (Pictured on [inside of back cover](#).)

1 lb. ground lean pork
½ cup chopped onion
¼ cup grated Parmesan cheese
½ cup grated Swiss cheese
1 large egg, beaten
¼ tsp. Tabasco sauce
1½ tsp. salt
2 tbsp. minced parsley

Heat oven to 400° (mod. hot). Cook pork and onion over low heat until no longer pink. (Do not brown. Stir with fork to break up as it cooks.) Cool. Mix rest of ingredients. Add ¼ cup mayonnaise to Biscuit dough ([p. 3](#)). Spread half of dough in well greased 8" square pan. Spread with meat mixture. With fingers, spread rest of dough over mixture. (The top will even out during baking.) Brush with beaten egg yolk for crusty glaze. Bake *25 to 30 min.* Cut in squares or in ½" slices and serve hot or cold.

TV SUPPER

Baked Meat Sandwich, Tossed Green Salad, Orange Sherbet.

MEAT SHORT PIES

Heat oven to 450° (hot). Make your favorite cooked chicken or meat pie filling. Spoon into oblong casserole or individual baking dishes. Make Short Pie dough ([p. 8](#)). Divide into 6 parts. With palm of hand flatten each part into 3 to 4" rounds on baking sheet. Prick with fork. Bake *about 8 min.* When serving, set baked rounds on hot filling. *6 servings.*

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WAFFLES AND PANCAKES

A good (and easy!) way to stir up excitement at lunch or supper.

Betty Crocker



CHICKEN GRIDDLECAKES

Mighty special for your favorite friends, too.

Make Pancakes ([p. 2](#)), using about ½ cup batter for each pancake. Spoon ¼ cup Creamed Chicken (recipe below) onto half of each pancake. Fold over. Place on baking sheet. Sprinkle with grated sharp yellow cheese ... about 1 tbsp. for each cake. Place under broiler or in oven to melt cheese. *8 servings.*



WHITE SAUCE

¼ cup butter
¼ cup Bisquick
½ tsp. salt
¼ tsp. pepper
2 cups milk

Melt butter over low heat. Blend in Bisquick, seasonings. Cook over low heat, stirring until smooth and bubbly. Take from heat. Stir in milk. Bring to boil; boil 1 min., stirring constantly.

CHEESE SAUCE

Stir in 2 cups grated sharp cheese.

CREAMED CHICKEN

Carefully stir in 1 tbsp. lemon juice, 2 cups cut-up cooked chicken, ½ cup sliced mushrooms sautéed in butter, and 2 tbsp. chopped pimiento.

ONION PANCAKES WITH BEEF CRUMBLE

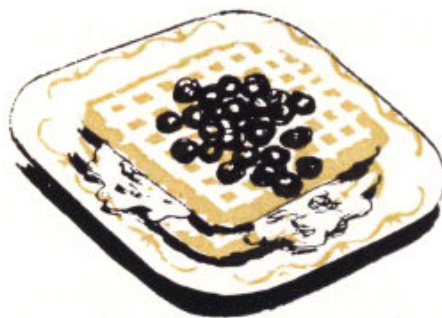
Don't spare the onion, and make lots of Beef Crumble.

Make Pancakes ([p. 2](#))—*except* add 1 cup minced onion sautéed in 2 tbsp. hot fat. Serve piping hot with

Beef Crumble and Gravy: Brown ½ lb. ground beef and ¼ cup minced onion in 2 tbsp. hot fat. Add 1 tsp. salt, ½ tsp. pepper, ¼ cup Bisquick. Continue browning. Slowly stir in ½ cup milk and 2 cups water.

WAFFLE CLUB RABBIT

Make Waffles ([p. 2](#)). Top each one with a slice or more of fresh tomato. Spoon Cheese Sauce ([above](#)) over, then garnish with strips of crisp bacon.



WAFFLE SUPPER ROYAL

Heat 1½ cups whole-berry cranberry sauce until warm. Make Waffles (p. 2). Serve 2 sections of waffle sandwich-style with Creamed Chicken (above) between. Top with warm cranberry sauce. 6 to 8 servings.

Are you a Twosome? Most of the recipes in this book can be cut in half for 3 servings.

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For Lunch or Supper **BREADS**

The biscuit's the thing—so choose your flavor and make them in just minutes.

Betty Crocker

CHEESE BISCUITS

Just this little touch makes lunch an event.

Make Biscuits (p. 3)—*except* mix ½ cup grated sharp yellow American cheese with the Bisquick.

BACON BISCUITS

Make Biscuits (p. 3)—*except* mix ⅓ cup drained crisply cooked bacon bits (about 4 strips) with the Bisquick.

BACON WHIRLS

Heat oven to 425° (hot). Make Biscuit dough (p. 3). Roll into 16x7" rectangle. Brush with bacon fat. Spread with ⅓ cup diced crisply cooked bacon. Roll up tightly, beginning at wide side. Seal edge. Slice 1" thick. Place on ungreased baking sheet or in muffin cups. Brush tops with bacon fat. Bake 10 min. Makes 16.

Neat Trick: How does your family like biscuits:

Crusty Sides? Place biscuits on baking sheet with spaces between.

Soft Sides? Place biscuits close together on baking sheet or in pan.

DROP BISCUITS

Heat oven to 450° (hot). Make Biscuit dough (p. 3). Drop with spoon on greased baking sheet. Bake 10 to 15 min.

WHUFFINS

Make richer Muffins (p. 2)—*except* fold 1½ cups Wheaties carefully into batter.

LONDON BUNS

Fruity little muffins for lunch or tea.

Make richer Muffins ([p. 2](#))—*except* add 1 cup raisins or currants and ½ cup candied fruit (3 oz.) to batter.

CELERY CRESCENTS

Heat oven to 450° (hot). Make Biscuits ([p. 3](#)). Roll into 12 to 13" circle. Brush lightly with melted butter. Cut into 16 pie-shaped wedges. Roll up tightly beginning at wide end. Place on baking sheet, point underneath. Shape into crescents. Brush tops with melted butter. Sprinkle with celery seeds and a little salt. Bake *10 to 12 min. Makes 16.*

HOT PIMIENTO CHEESE BISCUITS

Make Biscuits ([p. 3](#)). Lay sliced pimiento cheese on top of hot baked biscuits and return to oven for cheese to melt, about 5 min.

FAVORITE LUNCH

Hot Vegetable Soup

Cheese Biscuits

Applesauce

1-2-3 Peanut Butter Cookies ([p. 19](#))

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DESSERTS

RANCH PUDDING

Makes its own butterscotch sauce as it bakes.

2 cups brown sugar (packed)
2½ cups water
2 tbsp. butter
½ cup milk
1¼ cups Bisquick
1 cup raisins or chopped dates
½ to 1 cup chopped nuts
1 tsp. vanilla

Heat oven to 350° (mod.). Mix in saucepan 1 cup brown sugar, water, butter. Boil 5 min. Pour into 8" square pan. Mix in bowl, 1 cup brown sugar, milk, Bisquick, raisins or dates, nuts, vanilla. Spoon batter on top of sugar mixture. It will sink into the liquid and spread out as it bakes. Bake *45 min.* Serve warm with plain or whipped cream. *9 servings.*



APPLE OR PEACH CRISP

4 cups sliced peeled apples or peaches or no. 2½ can peaches, drained
2 tbsp. water
¼ to ⅓ cup sugar (depending on tartness of fruit)
1¼ cups Bisquick
½ cup sugar
½ tsp. cinnamon
1 egg, beaten

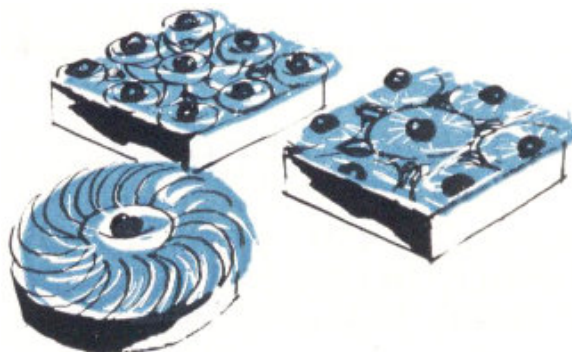
Heat oven to 400° (mod. hot). Place fruit in greased 10x6" baking dish. Sprinkle with water and sugar. Mix Bisquick, sugar, cinnamon and pour egg on slowly, stirring constantly until crumbly. Sprinkle over fruit. Dot with butter. Bake *about 25 min.* until brown. Serve hot or cold with milk or cream. *6 to 8 servings.*



CHOCOLATE PUDDING

½ cup Bisquick
¾ cup sugar
⅓ cup cocoa
1 cup cold water
2 cups milk
1 tsp. vanilla

Mix Bisquick, sugar, cocoa. Gradually stir in water and milk. Bring to boil over medium heat; boil 1 min. Add vanilla. Pour into sherbet glasses. Sprinkle with sugar. Cool. Top with whipped cream. *6 servings.*



UPSIDE-DOWN CAKE

Velvet Crumb is a favorite right side up and a double favorite upside down.

Heat oven to 350° (mod.). Melt 2 tbsp. butter in 8" square pan or 9" round layer pan. Sprinkle with ¼ cup brown sugar. Arrange over sugar mixture fresh or well drained canned fruit (peach slices, pineapple slices or chunks, or apricot halves). Make Velvet Crumb Cake batter ([p. 12](#)). Pour over fruit. *Bake 35 to 40 min.*, until toothpick stuck in center comes out clean. Invert at once on serving plate. Leave pan over cake a minute. Serve warm with plain or whipped cream.

Neat Trick: Dazzle the family with different designs on your upside-down cakes.

CHOCOLATE CHIP COOKIES

All-time favorites for the cookie jar.

¼ cup soft butter
¾ cup brown sugar (packed)
1 egg
1½ cups Bisquick
½ cup chopped nuts
6-oz. pkg. semi-sweet chocolate pieces or one or two candy bars cut in small pieces

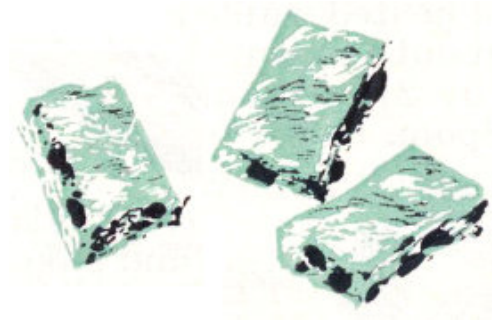
Heat oven to 375° (quick mod.). Mix well butter, sugar, egg. Stir in Bisquick, nuts, chocolate pieces. Drop with teaspoon 2" apart on ungreased baking sheet. Bake *about 10 min.* until light brown. *Makes 3 doz.*

CHOCOLATE DROP COOKIES

Use granulated sugar in place of brown, omit chocolate pieces, and blend in 2 sq. unsweetened chocolate (2 oz.), melted. Do not overbake.

COCONUT ORANGE DROPS

Omit chocolate; blend in 1 cup shredded coconut and 1 tbsp. grated orange rind. Do not overbake.



DATE BARS

Nice as mother used to make—easier and quicker, too.

¼ cup butter
¾ cup sugar
1 egg
1½ Cups Bisquick
½ cup chopped nuts
1 cup cut-up dates

Heat oven to 350° (mod.). Mix thoroughly butter, sugar, egg. Stir in Bisquick, nuts, dates. Bake *25 min.* in greased 8" square pan. Cool about 1 hr. Cut in bars. Roll in confectioners' sugar.

1-2-3 PEANUT BUTTER COOKIES

1 cup peanut butter
¼ cup shortening
1 cup granulated sugar or brown sugar (packed)
½ cup boiling water
2 cups Bisquick

Heat oven to 400° (mod. hot). Blend peanut butter, shortening, sugar, water with rotary beater or spoon until smooth. Stir in Bisquick. Drop small teaspoonfuls on lightly greased baking sheet. Flatten with bottom of glass dipped in Bisquick or press with fork dipped in Bisquick. Bake *8 to 10 min.* *Makes about 6½ doz.*

“PUDDING COOKIES”

¾ cup Bisquick
1 pkg. instant pudding mix
¼ cup cooking (salad) oil
1 egg

Heat oven to 350° (mod.). Mix ingredients until dough forms a ball. Shape into balls, using 1 teaspoon dough for each ball. Place on ungreased baking sheet. Flatten to about 2” with hand. Bake 8 min. Makes 2½ to 3 doz.

BISQUICK-WHEATIES SQUARES

2 eggs, beaten
1¼ cups brown sugar (packed)
½ tsp. vanilla
1 cup Bisquick
½ cup chopped nuts
½ cup shredded coconut, if desired
1 cup Wheaties

Heat oven to 350° (mod.). Grease a 9” square pan. Blend thoroughly eggs, brown sugar, vanilla, Bisquick. Mix in nuts, coconut. Fold in Wheaties. Spread in pan. Bake 30 to 35 min. Cut in 2” squares while warm. Makes 16.

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For Breakfast PANCAKES & WAFFLES

*These are frankly fancy—for just good plain pancakes see [p. 2](#).
Betty Crocker*

PUFF PANCAKES

2 eggs
1 cup milk
2½ cups Bisquick
2 tbsp. sugar
¼ cup cooking (salad) oil or melted shortening

Beat eggs until soft peaks form. Blend in milk. Add Bisquick and sugar. Mix just until thoroughly dampened. Fold in oil. Spoon onto medium-hot griddle. Grease griddle, if necessary. When puffed up, and bubbles begin to break, cook on other side. Makes 15 to 20.

PUFF WAFFLES

Follow recipe above—except bake in preheated waffle baker.

Neat Trick: Serve Puff Pancakes or Waffles for dessert topped with fruit and whipped cream.

WAFFLES WITH PINEAPPLE

Perfect match for smoked ham.

2 cups crushed pineapple (#2 can)
¼ cup brown sugar (packed)

2 tbsp. butter

Mix pineapple, sugar, butter. Bring to boil, then simmer 3 min. Add a little water if too thick. Spoon warm over crisp baked Waffles ([p. 2](#)).

P.S. Griddle is right temperature for baking when a few drops of water sprinkled on it jump around.

BLUEBERRY PANCAKES OR WAFFLES

Topped with honey or hard sauce they double for dessert.

Make Pancakes or Waffles ([p. 2](#))—*except* add 2 tbsp. sugar to the batter; then gently fold in 1 cup fresh, or drained frozen or canned blueberries. Dust with confectioners' sugar.



SILVER DOLLAR PANCAKES

How to be special to the children.

Make Pancake batter ([p. 2](#)). Thin with a little milk. Then spoon out a tablespoon at a time to fill your griddle with tiny mouthfuls of “silver dollar” pancakes. Serve several on each plate.



BACON WAFFLES

Lay short strips of bacon over grids of heated waffle iron. Close and bake about 1 min. Make Waffle batter ([p. 2](#))—*except* omit shortening. Spoon batter over bacon. Bake.



PECAN PANCAKES AND WAFFLES

Add $\frac{3}{4}$ to 1 cup finely chopped pecans to Pancake or Waffle batter ([p. 2](#)). Bake. Serve with syrup or ice cream.

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SAUSAGE ROLLS WITH MAPLE GLAZE

Make Pancakes ([p. 2](#)). Roll a fried pork sausage link in each pancake. Top with

MAPLE GLAZE

- 1 cup maple or maple-flavored syrup
- 1 tbsp. butter
- 2 tbsp. cream

Mix and cook gently without stirring until slightly thickened (*about 5 min.*).

SPICY PANCAKES

Keep these in mind for dessert, too.

Add 1 tsp. cinnamon, $\frac{1}{2}$ tsp. *each* allspice, cloves, and nutmeg to Pancake batter ([p. 2](#)). Bake. Serve with Spiced Cherry Sauce.

SPICED CHERRY SAUCE

- $\frac{3}{4}$ cup sugar
- 3 tbsp. cornstarch
- $\frac{1}{4}$ tsp. cinnamon
- $\frac{1}{8}$ tsp. salt
- 1 cup chopped fresh cherries (or #2 can)
- 1 tbsp. strained lemon juice
- 1 cup juice from cherries or water

Mix sugar, cornstarch, cinnamon, salt in saucepan. Add rest of ingredients. Bring to boil, stirring constantly. Boil 1 min. Serve hot over plain or Spicy Pancakes (above).



APPLE PANCAKES

Add 2 cups grated unpeeled apple, 1 tbsp. lemon juice, and 2 tbsp. sugar to Pancake batter ([p. 2](#)). Bake. Serve with syrup.

TROPICAL PANCAKES

Make Pancakes ([p. 2](#)). Top each stack with a pineapple slice. Serve with fresh orange syrup made by boiling together until slightly thickened 1 cup orange juice, $\frac{1}{3}$ cup sugar, and $\frac{1}{4}$ cup water.

SOUR CREAM PANCAKES

Make Pancakes ([p. 2](#))—*except* use 1 cup water and $\frac{2}{3}$ cup sour cream in place of milk.

CORN MEAL PANCAKES OR WAFFLES

Make Pancakes or Waffles ([p. 2](#))—*except* use $\frac{1}{2}$ cup corn meal in place of $\frac{1}{2}$ cup of the Bisquick.

Neat Trick: To use up Leftover Pancake Batter:

French Toast: Dip slices of day-old or stale bread in leftover batter. Sauté in hot shallow fat until brown, turn and brown on other side. Serve with syrup or jelly and confectioners' sugar.

Meat Mates: Dip apple rings, pineapple slices, cooked baby carrots, or cooked parsnips in leftover batter. Sauté as above.

HOT FROM THE OVEN



BUTTONS AND BOWKNOTS

Like doughnuts but you twist them and bake them—the holes, too.

2 cups Bisquick
2 tbsp. sugar
1 tsp. nutmeg
¼ tsp. cinnamon
⅔ cup cream or top milk or ½ cup milk
1 egg

Heat oven to 400° (mod. hot). Mix Bisquick, sugar, spices. Add cream, egg. Mix well. Dust hands and board lightly with Bisquick. Knead 2 or 3 times. Keep dough soft.

Roll out ½" thick. Cut with doughnut cutter dipped in Bisquick. Save "holes" to bake. Hold opposite sides of ring with fingers, twist to make figure 8. Pat scraps together, reroll and cut. Place on baking sheet. Bake *10 to 12 min.*, until golden brown. Melt ¼ cup butter. Measure ½ cup sugar into small bowl. Immediately after baking, dip each quickly in butter, then in sugar, coating all sides. Serve warm. *Makes about 10.*

SUGAR BUNS

Spoon above dough into greased muffin cups, filling each ½ full. Bake *about 15 min.* Dip in butter and sugar.

BUTTERSCOTCH-DATE-PECAN MUFFINS

(Pictured on [cover](#).)

Drop into each of 12 greased medium muffin cups ½ tsp. butter, ½ tsp. brown sugar, 2 or 3 pecan halves. Fold 1 cup cut-up dates into Muffin batter ([p. 2](#)). Spoon into prepared muffin cups. Bake.

BACON-CHEESE MUFFINS

Make Muffin batter ([p. 2](#))—*except* fold in 2 tbsp. crisp, cooked diced bacon and ½ cup grated, sharp, yellow cheese. Bake.

PRUNE, APRICOT, OR PINEAPPLE COFFEE CAKE

Make Coffee Cake batter ([p. 2](#))—*except* sprinkle 2 tbsp. melted butter and ¼ cup white or brown sugar over batter (for prune topping, use ¾ tsp. cinnamon). Arrange over top 1 cup chopped, drained cooked prunes or apricots or 1 cup drained crushed pineapple. Bake. Serve hot.



BANANA COFFEE CAKE

Make Coffee Cake batter ([p. 2](#))—*except* add 1 cup mashed, fully ripe bananas in place of milk. Bake.

LEMON COFFEE CAKE

Make Coffee Cake batter ([p. 2](#)). Melt 1 tbsp. butter. Mix in ½ cup sugar and 1 tbsp. grated lemon rind. Sprinkle over batter. Bake *25 min.*

COOKING FOR A CROWD

Big things to do easily and quickly when you're helping at church suppers, school banquets, club meetings, weddings, or summer camp.

Betty Crocker



BISCUITS

FOR 60 MEDIUM. Serves 30.

10 cups Bisquick (40-oz. pkg. or 2 20-oz. pkg.)

3 $\frac{1}{3}$ cups milk

FOR 100 MEDIUM. Serves 50.

17 cups Bisquick

5 $\frac{2}{3}$ cups milk

Follow directions for Biscuits ([p. 3](#)).

Neat Trick: In a hurry? Simply pat out biscuit dough on baking sheet. Cut in squares with sharp knife. Quick! No scraps!

FRUIT COBLER

Heat oven to 400° (mod. hot). Make biscuit dough, adding 1 tbsp. sugar for each cup of Bisquick. Drop by spoonfuls on hot prepared fruit. Bake *20 min.*

PANCAKES

FOR 60 PANCAKES. Serves 15.

10 cups Bisquick (40-oz. pkg. or 2 20-oz. pkg.)

8 $\frac{1}{3}$ cups milk

5 eggs

FOR 100 PANCAKES. Serves 25.

17 cups Bisquick

3 qt. + 2 cups milk

8 eggs

Add milk and eggs to Bisquick. Beat with rotary beater until smooth. Follow baking directions on [p. 2](#).



VELVET CRUMB CAKE

2 $\frac{2}{3}$ cups Bisquick
1 $\frac{1}{2}$ cups sugar
6 tbsp. soft shortening
2 eggs
1 $\frac{1}{2}$ cups milk^[2]
2 tsp. vanilla

Follow mixing directions on [p. 12](#). Bake in 13x9 $\frac{1}{2}$ x2" oblong baking pan 35 to 40 min. Cover with Broiled Topping while warm. *Makes 24 2" squares.*

Broiled Topping: Mix $\frac{1}{3}$ cup soft butter, $\frac{2}{3}$ cup brown sugar (packed), $\frac{1}{4}$ cup cream, 1 cup Wheaties or coconut, $\frac{1}{2}$ cup chopped nuts. Spread on warm cake. Place about 3" under broiler (low heat) until mixture bubbles and browns (3 to 5 min.). Do not burn!

^[2]In altitudes over 3,500 feet, add $\frac{1}{4}$ cup more milk. Bake at 375° (quick mod.) 25 to 30 min.

BACON AND SAUSAGE THE EASY WAY

Bake bacon or pork sausages in 400° (mod. hot) oven. More can be done at one time, there's no need to watch, and the top of the range is free for other things. Bacon takes 10 min., pork sausages 20 to 30 min., turning once.

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Outdoor Cooking OVER THE FIRE

Everybody's cooking outdoors, and these ideas will work perfectly, whether you're camping out or cooking in the backyard.

Betty Crocker



STICK BISCUITS

An age-old way to make hot biscuits.

Pour several cups of Bisquick into plastic bag. Roll down sides to make cuff. Take end of long, peeled stick (thickness of little finger) and push away Bisquick in center to make a well. Pour in about 1 tbsp. milk or water. Stir gently with stick until liquid picks up enough Bisquick to form soft ball around end of stick (about 1" across). Secure ball on stick

by pressing gently with hand. Hold stick over coals, turning slowly to bake ball through and brown evenly (*about 7 min.*). Eat piping hot with butter, jam, or jelly.

STICK TWISTS

Make ball of dough as above. Dust hands generously with Bisquick. Slip ball from stick. Roll between palms into a 4 or 5" strip. Wind strip spirally around end of stick, pinching tightly at ends to secure. Bake as above (*about 5 min.*). Slip off stick. Fill center with strip of cheese or cooked meat or spoon in jelly, jam, or honey. Eat piping hot.

CHEESE TOPPERS

Follow directions for Stick Biscuits—*except* secure a $\frac{3}{4}$ " cube of cheese on end of stick. Finish as directed. Also good with canned meat.



FLAPJACKS

Big-size version Pancakes (p. 2). Fit them into out-door appetites with exciting flavors.

1. Follow suggestions for Apple or Corn Meal Pancakes ([p. 21](#)) or Blueberry Pancakes ([p. 20](#)).
2. Layer a stack of Flapjacks with jelly or jam, cut into quarters to serve 4.
3. Add 1 cup drained whole kernel or fresh corn to batter.

HUSH PUPPIES

An old-time favorite in the Deep South now brought up to date.

Mix 1 cup corn meal, 1 cup Bisquick, 1 tsp. salt, 1 egg, and 1 cup milk. Drop with spoon into hot fat, fry until golden brown on both sides, turning only once. Serve hot. *Makes 15 to 20.*

DOG-IN-A-BISCUIT

Form Stick Twists as directed at left. Wind strip of dough around roasted frankfurter or fried pork sausage, stretching to cover completely. Finish same as for Stick Twists.

Neat Trick: For the crispiest coating you ever tasted, roll fresh fish, sea food, chicken, or meat generously in Bisquick. Fry in a small amount of fat until golden brown on both sides. Turn only once.

BAKED IN THE OVEN

Carry these good things from the kitchen into your own back yard or try them at camp. (Never go on a camping trip without your box of Bisquick!)

Betty Crocker



MEAT TURNOVERS

Mix thoroughly 2 cups Bisquick, $\frac{1}{2}$ cup milk or water, $\frac{1}{4}$ cup melted shortening or drippings. If batter is too soft, add Bisquick. Divide into 8 pieces. Pat out to make 5" square. Place slice of cooked or canned meat on half of square. Spread with chili sauce or pickle relish. Fold dough over meat and seal edges with fork. Slit top. Bake 15 to 20 min. in hot oven.

Neat Trick: Put 1 piece of dough at a time in plastic bag dusted generously with Bisquick. Pat between hands to make a 5" square. To remove, gradually turn bag inside out, loosening dough from sides with dull knife.



CRISPY CORN BREAD

Make Muffin batter ([p. 2](#))—*except* add $\frac{3}{4}$ cup corn meal and use only $1\frac{1}{4}$ cups Bisquick. Turn batter into sizzling hot pan. Bake *about* 15 min. in hot oven until brown and crusty.

BLUEBERRY TRAIL BISCUITS

Make Drop Biscuits ([p. 17](#))—*except* add 1 cup blueberries and 2 tbsp. sugar to dough.

CAMPFIRE STEW WITH DUMPLINGS

Use canned or homemade stew. Make Dumplings ([p. 2](#)).

SWEET CINNAMON ROLLS

Make Biscuit dough ([p. 3](#)). Drop small spoonfuls into mixture of cinnamon and sugar. Roll to coat surface. Bake 8 to 10 min. in hot oven. *Makes 24.*

FRUIT DUMPLINGS

Heat no. 2 can canned berries or fruit (2½ cups) to boiling. Sweeten fruit, if necessary. Then make half recipe for Dumplings ([p. 2](#)) and cook on fruit.

NEIGHBORHOOD BARBECUE

Meat Turnovers
Baked Beans
Sliced Bermuda Onions, Tomatoes
Velvet Crumb Cake ([p. 12](#))
Coffee

A NOTE FROM THE AUTHOR

When you use our Bisquick recipes you can be sure each baking will be easy to do and good to eat. That's because after careful testing in our kitchens hundreds of homemakers have tried them in their own home kitchens and served them to their families.

Only the recipes rated tops by homemakers are passed along to you. That's why I know you'll be happy with every one!

Betty Crocker

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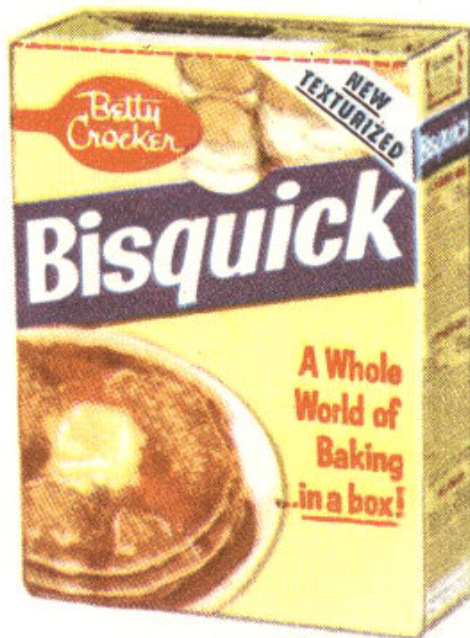
Fruit Cobbler

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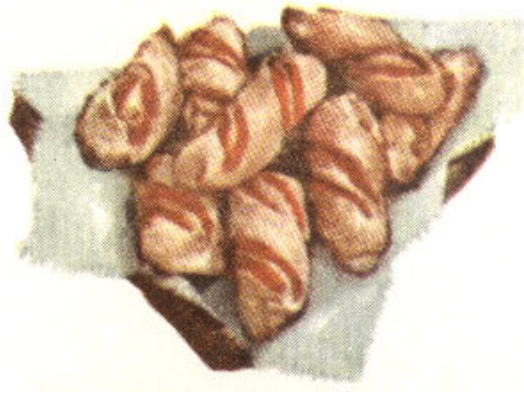


French Fried Shrimp

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A kitchen full of surprises ... because you've got your Bisquick!



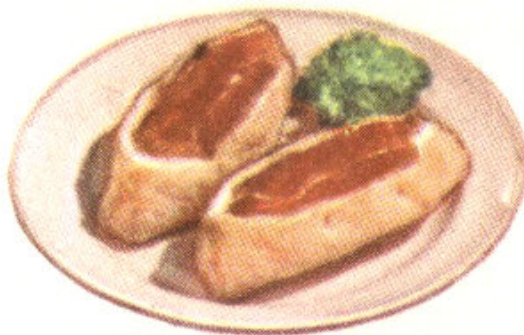
Jam Twists

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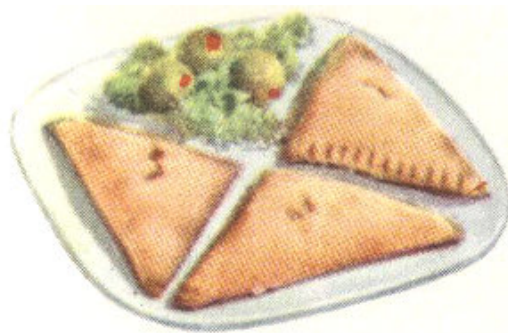
Baked Meat Sandwich

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Transcriber's Notes