



Bisquick Party Book

*97 gay new ideas and recipes
... for coffee time through late T.V....
from appetizers to desserts!*



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... for coffee time through late T.V....
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Love giving parties? We all do! And little ones or big ones, they're much more fun nowadays with the trend toward informal entertaining. Good food and good companionship are shared before a television set or in the kitchen, as often as in the dining room.

It's a party—whether you set a pretty table with your loveliest china, or serve from trays!

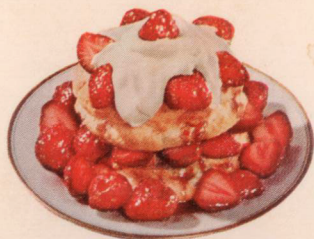
Because Bisquick fits into this modern scene so well, we've gathered these inviting new recipes to help you be an even more accomplished hostess. With this book we wish you happier and easier entertaining!

Sincerely, *Betty Crocker*

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**COFFEE TIME!**

Invite your neighbors in for coffee and one of these quick-to- whip-up hot breads:

- Almond Crunch Coffee Cake (p. 23)
- Brazil Nut Coffee Cake (p. 23)
- Coffee Nut Puffs (p. 23)
- Cinnamon Roll (p. 24)

**SOUTH OF THE BORDER DINNER**

(Pictured on cover)

- Guacamole
(mashed avocado with lemon, chopped onion, and seasoning)
- Crackers or Chips
- Enchiladas (p. 7)
- Mexican Beans Crusty Bread
- Simple Simon Tarts (p. 19)

**KITCHEN BUFFET**

Homey food to serve in a homey way.

- Country Fried Steak (p. 6)
- Scalloped Potatoes
- Garden Cabbage Slaw
(cabbage, radishes, green pepper, chives or green onions)
- Richer Biscuits (p. 22)
- Apple Pan Dowdy (p. 19)

SNACKS FOR THE YOUNG AT HEART

- Pizza Boats (p. 17)
- Carrot Sticks and Pickles
- Potato Chips
- Candy Dandies (p. 20)

**ITALIAN SUPPER**

Show off for your best friends!

- Pizza Pie (p. 16)
or
- Cavatzone (p. 17)
- Italian Salad Ripe Olives
- Spumoni Ice Cream

LUNCHEON FOR THE GIRLS

- Tuna Royals (p. 10)
or
- Shrimp Salad Short Pie (p. 9)
- Broccoli Grape-Pear Salad
(pear halves spread with softened cream cheese and studded with seeded grape halves)
- Lemon Sherbet
- Fudge Squares (p. 21)

**FOUR O'CLOCK TREATS**

When you want to serve something a little special in the afternoon, try any of these, with tea or coffee.

- Cinnamon Thins (p. 22)
- Banana Butterscotch Sticky Buns (p. 24)
- Butter-Nut Balls (p. 21)
- Fruit Scones (p. 24)
- Tiny Cheese Twists (p. 16)
- Snowballs (p. 21)

SUNDAY EVENING SUPPER

- Ring Around the Chicken (p. 7)
- Tossed Green Salad
(several kinds of greens topped with artichoke hearts, sliced water chestnuts, and chopped ripe olives)
- Butterscotch Sundae
- Velvet Crumb Cake (p. 20)

DESSERT PARTY

For easy entertaining, invite them for dessert.

- Coconut Waffles (p. 10)
- Cranberry Festival Shortcake (p. 20)
- Cheese Cake Pie (p. 18)
- Josephines (p. 18)

PARTY BRUNCH

- Orange and Grapefruit Sections
- Scrambled Eggs
- Frizzled Beef
(shred, and sauté in butter)
- Almond Crunch Coffee Cake (p. 23)
- Coffee

**BIRTHDAY PARTY**

This is a grand menu for "young" supper parties, but I've noticed grownups like it, too!

- Topsy-Turvy Pie (p. 6)
- Green Beans
- Molded Fruit Salad
- Jam Dandies (p. 19)

AFTER-THE-GAME SUPPER

- Biscuitburgers (p. 17)
or
- Hamburger-Onion Pie (p. 9)
- Mustard Pickles Catsup
- French Fries
- Apple Short Pie Cobbler (p. 20)
or
- Strawberry Shortcake (p. 20)

COMPANY'S COMIN' FOR DINNER

- Chicken Patty Shortcake (p. 6)
- Peas and Mushrooms
- Citrus Salad
- Sundae Short Pie (p. 18)
- Coffee

LATE LATE SNACKS

Fix these ahead, warm them when the time comes, and they'll all say you're wonderful.

- Pronto Puppies (p. 12)
- Short Pie Teasers and Canapés (p. 12)
- Swiss Cheese Stars (p. 13)
- Piroshki (p. 17)
- Celery and Pickle Sticks
- Ripe and Green Olives

"Party meals need not un-balance the budget!" **Betty Crocker**

HAMBURGER TURNOVERS

*Inexpensive but
so good!*



- ½ cup chopped onion
- 2 tbsp. butter
- 1 lb. ground beef
- ¼ cup Bisquick
- 1 tsp. salt
- ½ tsp. flavor extender
- ½ tsp. garlic salt
- ½ tsp. sugar
- 1 cup tomato sauce
- ¼ cup sour cream
- ⅔ cup cream
- 2 cups Bisquick

Heat oven to 400° (mod. hot). Sauté onion slightly in butter. Add meat; cook about 2 min. Add Bisquick, salt, flavor extender, garlic salt, sugar. Add tomato sauce, sour cream; mix well. Heat. Add cream to Bisquick, stir. Beat 15 strokes. Roll around on cloth-covered board lightly dusted with Bisquick. Knead gently 10 times to smooth up. Roll into two 10" sq. Cut into eight 5" sq. Put ⅓ cup filling on half of each sq. Fold over; seal edges with fork. Place on baking sheet. Make slits on top. Brush with butter. Bake 15 to 20 min. Makes 8 turnovers.

SALMON CHEESE SWIRLS



*Party lunch or supper, all you need
with this is a crisp green salad.*

- 3 tbsp. chopped onion
- ⅓ cup chopped green pepper
- 3 tbsp. fat
- 1 tsp. salt
- ¼ cup Bisquick
- 10½-oz. can condensed cream of
celery or mushroom soup
- 1½ cups milk
- 7-oz. can salmon, drained and
flaked
- 1 cup cooked peas (8-oz. can)
- 1 tbsp. lemon juice

Heat oven to 425° (hot). Sauté onion, pepper in hot fat until onion is golden. Blend in salt, Bisquick. Gradually stir in soup, milk. Bring to boil, boil 1 min. Add salmon, peas, lemon juice. Pour into 11x7" baking dish; top with Cheese Swirls (below). Bake 15 to 20 min. 6 to 8 servings.



CHEESE SWIRLS: Make Biscuit dough (p. 22). Roll into 15x9" oblong. Spread with ½ cup grated cheese. Roll up beginning at wide side. Seal. Cut into 12 slices. Place on HOT salmon mixture.

PARTY TUNA BAKE

- 2 cups Bisquick
- 1 cup milk
- 3 eggs
- ½ tsp. salt
- ⅛ tsp. pepper
- two 7-oz. cans tuna, flaked, with oil
- ½ cup grated sharp cheese
- 1 tbsp. chopped onion
- ¼ cup chopped pimiento
- ⅓ cup chopped celery

Heat oven to 400° (mod. hot). Grease a 9" sq. or 11x7" baking dish. Blend Bisquick, milk, eggs, salt, pepper. Beat vigorously 30 seconds. Mix in 1½ cans tuna, ¼ cup cheese, onion, pimiento, celery. Spread batter in pan. Sprinkle with remaining cheese. Bake 30 to 35 min. Serve with Tuna-Celery Sauce: Heat 1 can cream of celery soup with 1 cup milk, remaining ½ can tuna. 8 servings.

World Premiere of Appetizers!

Ideas by the tray-full for exciting new canapés and appetizers start on page 12. There's nothing newer to serve! Only our home testers have tried them. (Loved them!)

Betty Crocker



HAMBURGER- ONION PIE

*Delicious as the Swiss dish it's
modeled after. Unique touch . . .
cottage cheese!*

- 1 cup Bisquick
- ⅓ cup light cream
- 1 lb. ground beef
- 2 med. onions, sliced
- 1 tsp. salt
- ¼ tsp. pepper
- ½ tsp. flavor extender
- 2 tbsp. Bisquick
- 2 eggs
- 1 cup small curd cottage cheese

Heat oven to 375° (quick mod.). Mix well Bisquick, cream. Knead 10 times on board lightly dusted with Bisquick. Roll dough into a circle to fit 9" pie pan. Ease into pan; fork edges. Sauté beef, onions until meat has lost color. Add seasonings, Bisquick. Spread in pan. Beat eggs slightly, blend with cottage cheese. Pour over meat. Sprinkle with paprika. Bake 30 min. Cut into wedges. 6 to 8 servings.

SHRIMP SALAD SHORT PIE

Here's an ideal party luncheon dish! Make your favorite shrimp salad; pile lightly into cooled Short Pie Shell (p. 18). Top with tomato wedges, pitted ripe olives. Cut it in wedges like any pie, and hear the applause!

"A host of new ideas to help make your parties famous!"

Betty Crocker



PRONTO
PUPIES

People are going to ask for this recipe. Make ahead and reheat to serve.

- 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. miniature frankfurters

Heat deep fat to 375°. Blend egg, milk. Stir in dry ingredients. Dip frankfurters in batter. Fry until brown, 2 to 3 min. on each side. Serve on cocktail picks. To reheat: Place in 400° oven about 5 min.

SAUCY SUSANS

Cunning baked sandwiches of cheese between rosy little biscuit rounds.



Make Biscuit dough (p. 22) using tomato juice for liquid. Roll thin. Cut into 1¼" rounds. Put 2 rounds together with a round of sharp cheese between. Hold together with toothpick. Place close together on baking sheet; sprinkle generously with salt. Bake 8 to 10 min. Serve hot. Makes 30.

SHORT PIE TEASERS

Fun to fix, and a conversation piece when you serve.

Make Short Pie dough (p. 18) but mix in a bowl. Drain well button mushrooms or stuffed green olives; or use cocktail wieners, cocktail sausage, or an assortment of these. Wrap dough around foods just to cover. Dip tops in celery seeds or poppy seeds. Do this far ahead of time. When ready to serve, bake 8 to 10 min. in hot oven (450°). Makes 3 doz.

SHORT PIE CANAPÉS

Make Short Pie dough (p. 18) but mix in a bowl. Divide into 36 balls. Flatten each into circle on baking sheet. These can be made ahead and refrigerated.



At baking time, spread with any of these toppings.

Chopped ripe olives moistened with mayonnaise . . . anchovies sprinkled with bit of parsley . . . grated Parmesan cheese . . . a slice of Vienna-type sausage sprinkled with paprika . . . ham spread, chopped minced ham, or seasoned deviled ham . . . mixture of grated onion and chopped parsley . . . thin slices of salami.

Bake about 10 min. in hot oven (425°). Serve warm.

SWISS CHEESE STARS

We love these, our testers do, and we think you will, too.

Heat oven to 450° (hot). Mix 1 cup Bisquick, ½ cup milk, 1 cup grated Swiss cheese or other sharp cheese with fork. Beat 15 strokes. Knead gently 10 times to smooth up. Roll around on board lightly dusted with Bisquick. Roll out ¼" thick. Cut into star shapes (or other shape) with cookie cutter. Sprinkle with paprika, caraway seeds, celery seeds, garlic salt, or sesame seeds, etc. Bake 8 to 10 min. Serve warm. Makes 1½ doz.



TUNA SQUARES

Make them ahead and warm before serving.

- 7-oz. can tuna, drained, flaked
- ¼ cup sweet pickle relish
- ½ tsp. salt
- 1 tbsp. prepared mustard
- 3 tbsp. mayonnaise

Heat oven to 450° (hot). Make Rolled Biscuit dough (p. 22). Divide in half. Pat half into 9" sq. on greased baking sheet. Mix above ingredients and spread on dough. Pat out other half of dough into a 9" sq. and place over filling. Bake 10 to 12 min. Cut in squares.



CHIP 'N CHEESE
WHIRLS

DIP STICKS

Buttery biscuit sticks to dip into savory spreads.

Make ½ recipe Biscuit dough (p. 22). Roll into 6x6" square. Cut in fourths lengthwise. Cut each fourth into 12 strips. Melt ¼ cup butter; pour half into 9" sq. pan. Place strips in pan. Pour remaining butter over tops. Bake.



THIMBLES



Make Biscuit dough (p. 22). Cut with 1" cutter. Ahead of time, bake close together until lightly browned. Reheat for 5 min. at 450° before serving. Serve with good things like deviled ham or a cheese dip.

Surprise! The chipped beef is in the biscuits. The nippy cheese is in the filling. The fun is in the eating.

- ⅓ cup milk
- 1 cup Bisquick
- ¼ cup chopped dried beef
- 1 tbsp. butter
- ¼ cup grated sharp cheese

Heat oven to 450° (hot). Mix milk, Bisquick, dried beef. Knead dough 10 times on board lightly dusted with Bisquick. Roll into 15x6" oblong. Spread with butter. Sprinkle with cheese. Roll, beginning at wide side. Seal. Cut in ¼" slices by placing string under roll, crossing over at top and pulling through. Bake about 8 min. Makes 2½ doz.



Appetizers light to hearty set the tone for a happy party!

Choose two or three for a lavish look, or limit yourself to one and serve lots of it!

1. **Tuna Squares** Page 13
2. **Biscuitburgers** Page 17
3. **Thimbles**. Idea: serve, as here, with cheddar cheese softened and

brightened with grated onion. Roll cheese ball in parsley . . . Page 13

4. **Short Pie Teasers** Page 12
5. **Dip Sticks**. Surround a bowl of your favorite dip. Or, if you like, three different dips . . . Page 13
6. **Cavatzone** Page 17
7. **Piroshki**. Finger food with a

foreign flavor! Page 17

8. **Pronto Puppies**. We serve on cocktail toothpicks poked into a grapefruit Page 12
9. **Short Pie Canapés** Page 12
10. **Pizza Boats** Page 17
11. **Saucy Susans** Page 12
12. **Spirals** Page 16

13. **Chip 'n Cheese Whirls** Page 13

14. **Pizza** Page 16
15. **Swiss Cheese Stars** . . Page 13
16. **Deviled Ham Triangles** Page 16
17. **Tiny Cheese Twists** . Page 16

All can be prepared ahead, warmed for serving. Enjoy yourself!

"New ideas for midnight refreshments." **Betty Crocker**



PIZZA
PIE

A supper dish if you want it to be. But for appetizers, bake ahead lightly and heat before serving. Cut in thin wedges and serve on your big tray. Trim with olives and sweet gherkins.

- 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 up
- anchovies, sardines, or salami, chopped
- pepper, oregano
- 2 tbsp. cooking (salad) oil
- ½ med. onion, grated

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



DEVILED HAM

They look like three-cornered hats and they taste like more!

Heat oven to 450° (hot). Make Richer Biscuit dough (p. 22). Roll into 15" sq. on surface lightly dusted with Bisquick. Cut into twenty-five 2" squares. Place on

SPIRALS



Heat oven to 450° (hot). Make Biscuit dough (p. 22). Divide into 24 balls. Flour hands and roll each ball between palms, into 3" strip. Divide ½ can luncheon meat into 24 strips. Wind dough around strips. Bake 15 min. on baking sheet. Serve with chili sauce. Makes 24.

TINY CHEESE TWISTS

- 1 cup Bisquick
- ⅓ cup milk
- ¼ cup soft butter
- ⅓ cup grated American cheese

Heat oven to 450° (hot). Mix milk, Bisquick with fork. Beat 15 strokes. Roll around on board lightly dusted with Bisquick. Knead 10 times to smooth up. Roll into rectangle. Spread with butter, cheese. Roll up like jelly roll, fold ends to center, roll out again ¼" thick. Cut in narrow strips, 3 to 5" long. Twist. Place on baking sheet. Sprinkle with salt, paprika. Bake 6 to 8 min.



TRIANGLES

ungreased baking sheet. Spoon Ham Filling (two 2¼-oz. cans deviled ham, 2 tbsp. cream mixed) on each square. Make triangle by folding one half over other so top edge slightly overlaps. Press edges with fork. Bake 8 to 10 min. Serve hot.

"Ideal for teen-age parties, too." **Betty Crocker**



PIROSHKI

These biscuit pocketbooks are an American version of an old-country favorite.

- 1 cup chopped canned corned beef
- 1 small onion, chopped
- ¼ cup grated cheese
- 1 tbsp. butter
- 3 to 6 drops Tabasco sauce
- 1 egg, beaten



Heat oven to 450° (hot). Mix all ingredients except egg. Make ½ recipe Biscuit dough (p. 22). Roll into 12x6" oblong. Cut in 3" squares. Place filling in center of each square. Bring four corners up and pinch edges together. Brush with egg. Bake about 10 min. Serve with catsup. Makes 8.



BISCUITBURGERS

Heat oven to 400° (mod. hot). Season ½ lb. hamburger or bulk pork sausage with salt, pepper, chopped onion. Shape into 2½" patties. Brown in hot fat. Make Richer Biscuit dough (p. 22). 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. 6 servings.

PIZZA
BOATS



Heat oven to 400° (mod. hot). Make Richer Biscuit dough (p. 22). Roll into 15x6" oblong. Cut in ten 3" squares. Place half a wiener, a strip of cheese the same size, 1 tsp. chili sauce or catsup on each square. Seal ends to form a boat. Fasten sides of boat to wiener with toothpicks. Bake 15 to 20 min.

CAVATZONE

Imported from Italy, and one of our favorites.



- 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, onion over low heat until no longer pink. Cool. Mix rest of ingredients. Add ¼ cup mayonnaise to Biscuit dough (p. 22). Spread half of dough in well greased 8" sq. pan. Cover with meat. With fingers, spread rest of dough over mixture. (The top will even out during baking.) Brush with beaten egg yolk. Bake 25 to 30 min. Cut in ½" slices; serve hot or cold.

"Imagine making such elegant things so easily!" *Betty Crocker*

SUNDAE SHORT PIE

A birthday party pie, for a change. And so easy with this new pastry.



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

Heat oven to 450° (hot). Put Bisquick, butter in 9" pie pan. Add boiling water; stir with fork until dough forms ball and cleans pan. With fingers and heel of hand, pat evenly in pan, bringing dough up to edge. This will not be skimpy when baked. Flute edges, if desired. Bake 8 to 10 min. Cool; fill with ice cream; top with fresh or frozen fruit. And, for a birthday, candles!

MORE SHORT PIE IDEAS

Vary this elegant butter-crisp pastry for new desserts each time . . . here are 5 ideas; you'll think of more. Add the extra ingredients before the liquid:

- ½ cup flaked coconut
or
Sprinkle cinnamon-sugar mixture over pie shell before baking
- or
½ tsp. black walnut extract,
½ cup chopped walnuts
- or
½ tsp. maple extract,
¼ cup chopped pecans
- or
grated rind of 1 lemon

JOSEPHINES

The feminine version of Napoleons, dainty and delicate.



Make Short Pie dough (at left) adding ½ tsp. almond or vanilla extract. Pat dough into twelve 3x2" oblongs. Bake 6 to 8 min. Cool. Spread tops of half the oblongs with Easy Creamy Icing. Sprinkle with chopped nuts. Put oblongs together in pairs with chilled vanilla pudding between. Makes 6 tarts.

EASY CREAMY ICING: Blend 1 cup sifted confectioners' sugar, ¼ tsp. salt, ½ tsp. vanilla or almond extract, and 1½ tbsps. cream to make easy to spread.

CHEESE CAKE PIE

Make Short Pie shell (at left). Bake. Whip together until stiff:

- 12-oz. cream-style cottage cheese
- ¼ cup sugar
- 1 tsp. vanilla
- 1 cup whipping cream
- ½ tsp. salt

Fold in 9-oz. can drained, crushed pineapple. Spoon into baked Short Pie shell and freeze 2 hours. Strawberries on top are nice, too.



APPLE PAN DOWDY



The magic touch of Bisquick makes this old New England standby easier, quicker, and even more delicious.

- ¼ cup Bisquick
- 1 cup brown sugar (packed)
- ½ tsp. salt
- 1 tsp. vinegar
- 1 cup water
- 1 tsp. vanilla
- 1 tbsps. butter
- 5 cups pared, sliced apples (6 or 7)
- cinnamon, nutmeg, sugar
- ½ cups Bisquick
- ¾ cup 20% cream

Heat oven to 400° (mod. hot). Grease 8" sq. pan. Make sauce of ¼ cup Bisquick, sugar, salt, vinegar, water. Cook over low heat, stirring until thick and clear. Take from heat; add vanilla, butter. Cool. Place apples in pan; sprinkle with cinnamon, nutmeg. Mix 1½ cups Bisquick, cream; drop over apples; sprinkle with sugar, cinnamon. Pour sauce over all. Bake about 35 min. Serve plain or with top milk or cream.

SIMPLE SIMON TARTS

(pictured on cover)

Make Short Pie dough (p. 18) adding ½ tsp. almond or vanilla extract. Roll into 12 balls; pat out into 3" rounds on baking sheet. Bake 6 to 8 min. at 450°. Cool. Top with chilled pudding and whipped cream.

Or top with softened cream cheese and a few strawberries.



JAM DANDIES

Cake, pie, or cookie? Your guests will ask for the recipe.

- 2 cups Bisquick
- 1 large egg, beaten
- ⅓ cup cream or undiluted evaporated milk
- ¼ cup sugar
- ½ cup thick strawberry jam

Heat oven to 400° (mod. hot). Mix Bisquick, egg, cream, sugar to stiff dough. Roll around on board lightly dusted with Bisquick. Knead to smooth up. Divide in half. Pat each to fit 8" layer pan. Fit one piece into greased pan, pressing about ¼" up sides. Spread with jam. Cover with other circle. Mark with sharp knife into 6 wedges; prick tops. Brush with cream or melted butter. Bake 20 min. Serve warm. 6 servings.

OLD-FASHIONED SHORTCAKE



"When you plan dessert, remember America's first love, strawberry shortcake. The easy directions are on the Bisquick package. It's so easy to be wonderful, when you have your Bisquick!"

P.S. Heavenly new cookies, next page!

PARTY DESSERTS

VELVET CRUMB CAKE

When you want real homemade cake, here's one rich and buttery as grandma's pride. But easier!



- 1 1/3 cups Bisquick
- 3/4 cup sugar
- 3 tbsp. soft shortening
- 1 egg
- 3/4 cup milk
- 1 tsp. vanilla

Heat oven to 350° (mod.). Grease and flour 8" sq. or 9" round layer pan. Mix Bisquick, sugar. Add shortening, egg, 1/4 cup of milk. Beat hard 1 min. Stir in gradually remaining milk, vanilla. Beat 1/2 min. Pour into prepared pan. Bake 35 to 40 min. Cover with Broiled Topping while warm. The easy recipe for this topping is right there on your Bisquick box.

APPLE SHORT PIE COBLER

- 4 cups sliced apples
- 3/2 cup sugar
- 1 1/2 tsp. cinnamon
- butter

Heat oven to 400° (mod. hot). Mix apples, sugar, cinnamon. Place in 9" pie pan. Dot with butter. Make Short Pie dough (p. 18) in bowl. Divide in 4 parts. Pat into wedges; fit together over apples, like a pie. Bake 25 to 30 min., until apples are done. Serve with cream.

CANDY DANDIES

Part candy, part cooky, all dandy!



Heat oven to 375° (quick mod.). Mix well 1/4 cup soft butter, 3/4 cup brown sugar (packed), 1 egg. Stir in 1 1/3 cups Bisquick, 1/2 cup chopped nuts, 1 chocolate-covered coconut bar, cut up. Drop with teaspoon 2" apart on ungreased baking sheet. Bake about 10 min., until lightly browned. Makes 3 to 4 doz.

STRAWBERRY SHORTCAKE

The elegant kind: juicy berries over delicate Velvet Crumb Cake (recipe at left). Without topping. Real glamor for any party.

CRANBERRY FESTIVAL SHORTCAKE

- 9-oz. can crushed pineapple
- 1 cup finely chopped or shredded red-skinned apple
- 1 cup canned whole-berry cranberry sauce

Mix all ingredients; let stand at room temperature. Serve over squares of warm Velvet Crumb Cake without topping (at left above). Garnish with whipped cream. 9 servings.

COOKIES

"We had such fun planning these; I think you'll have fun serving them."

Betty Crocker

FUDGE SQUARES



- 2 sq. unsweetened chocolate (2 oz.)
- 1/4 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/4 cups Bisquick
- 1/2 cup chopped nuts

Heat oven to 350° (mod.). Melt chocolate, butter. Mix in sugar, eggs, Bisquick, nuts. Spread in 8 or 9" greased sq. pan. Bake 30 to 35 min.

SNOWBALLS



Brand new with Bisquick. Our testers raved!

- 1 cup Bisquick
- 1/4 cup soft butter (1/2 stick)
- 1/4 cup chopped nuts
- 1/2 tsp. almond extract or vanilla
- 3 tbsp. boiling water

Heat oven to 375° (quick mod.). Mix Bisquick, butter, nuts, flavoring. Add water; stir with fork until dough forms a ball and cleans the bowl. Shape into 24 balls. Bake 10 to 12 min. on ungreased baking sheet. While warm roll each ball in confectioners' sugar. Makes 2 doz.

MINCEMEAT BARS



- 2 1/2 cups Bisquick
- 1 cup sugar
- 1 egg
- 3 tbsp. shortening (part butter)
- 1/4 cup milk
- 1 1/2 cups prepared mincemeat

Heat oven to 375° (quick mod.). Mix well all except mincemeat. Pat half into greased 13x9" oblong pan, to within 1/2" of edges. Spread with mincemeat. Pat out other half of dough on waxed paper to same size. Turn over on mincemeat. Pull off waxed paper. Bake 30 min. Frost with thin confectioners' sugar icing. While warm cut into bars. Makes about 3 doz.

BUTTER-NUT BALLS

Cute little tricks for a bridge party!

- 1 cup Bisquick
- 1/4 cup soft butter (1/2 stick)
- grated rind of 1 lemon or 1/2 tsp. vanilla or almond extract
- 3 tbsp. boiling water
- 1 egg white, slightly beaten
- 1/3 cup sugar
- 1/3 cup finely chopped nuts

Heat oven to 375° (quick mod.). Mix Bisquick, butter, flavoring. Add water; stir with fork until dough forms ball and cleans bowl. Shape into 18 balls. Roll in egg white, then in sugar-nut mixture. Bake 10 to 12 min. 2" apart on ungreased baking sheet. Makes 1 1/2 doz.



Cranberry Festival Shortcake Page 20



Sundae Short Pie Page 18



Fruit Scones Page 24



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Iowa Waffles Page 10



Mincemeat Bars Page 21



Onion-Cheese Supper Bread Page 22



Bisquick's going
to help you more
Than any other package
in the grocery store!

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