

## Pies

Fruit

### Impossible Cherry Pie

Don't feel like making pie crusts, then try these "Impossible Pies".

1 cup milk  
2 Tb. butter, softened  
2 eggs  
1/2 cup Bisquick or Quickie Mix\*  
1/4 cup sugar  
  
1 can ( 20 oz.) prepared cherry pie filling

#### STREUSEL:

2 Tb. firm butter  
1/2 cup Bisquick or Quickie Mix\*  
1/2 cup packed brown sugar  
OR  
1/2 cup granulated sugar



Combine milk, butter, eggs, Bisquick, and sugar in electric blender. Cover and blend on high speed for 15 seconds. If using a hand mixer, blend 1 minute on high speed.

Pour batter into a greased 10-inch x 1-1/2-inch pie plate.

Spoon prepared cherry pie filling evenly over top of batter.

Bake in a preheated oven of 400 degrees for 25 minutes.

STREUSEL: Combine the butter, Bisquick, and sugar to form coarse crumbs.

Remove pie from oven and top with the Streusel.

Return to oven and bake until Streusel is brown; about 10 minutes. Cool on wire rack.

Refrigerate any remaining pie.

Yield: 6 to 8 servings.

NOTE: Other prepared pie filling fruit; Blueberries, Raspberries, Peaches or other fruit can be substituted for the Cherries.

Fresh Fruit can also substitute the prepared pie filling. Simply mix 1/2 cup sugar and 1-1/2 Tablespoons cornstarch in a 2-quart saucepan. Add 1 pint of fresh fruit and cook, stirring over medium heat until thickened and bubbly. Remove from heat; cool. Spread cooled glaze on top of batter. Bake as directed.

\*QUICKIE BISQUICK MIX is a substitute for Bisquick and the recipe is in this cookbook. Look under MUFFINS.