

## **Impossible French Apple Pie**

Easy way to make that Home Made Apple Pie.

6 cups sliced, and pared tart apples  
1/4 cup raisins, optional  
1 tsp. cinnamon

1 cup sugar  
3/4 cup milk  
1/2 cup Bisquick or Quickie Mix\*  
2 eggs  
2 Tb. butter, softened

### **STREUSEL:**

1 cup Bisquick or Quickie Mix\*  
1/2 cup chopped walnuts  
1/3 cup packed brown sugar  
3 Tb. firm butter



Mix apples, raisins, and cinnamon; turn into a greased 10-inch x 1-1/2-inch pie plate.  
Combine sugar, milk, Bisquick, eggs, and butter in electric blender.  
Cover and blend on high speed for 15 seconds. Using a hand mixer, blend on high for 1 minute. Pour batter on top of apples in pie plate.

### **STREUSEL:**

Combine Bisquick, walnuts, brown sugar and butter to form coarse crumbs.  
Sprinkle Streusel on top of batter.  
Bake in preheated 325 degree oven for 55 to 60 minutes or until apples are tender.

Yield: 6 to 8 servings.

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