

Impossible French Apple Pie

Carol McCarthy

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*6 cups tart apples, pared
and sliced*

*1 1/4 teaspoons ground
cinnamon*

*1/4 teaspoon ground
nutmeg*

1 cup sugar

3/4 cup milk

*1/2 cup Bisquick® baking
mix*

2 eggs

*2 tablespoons butter or
margarine, softened*

STREUSEL

1 cup Bisquick® baking mix

1/2 cup chopped nuts

*1/3 cup packed brown
sugar*

*3 tablespoons firm butter or
margarine*

Preheat the oven to 325 degrees.

Grease a 10x1-1/2 inch pie plate.

In a bowl, mix the apples, cinnamon, sugar and nutmeg. Turn the mixture into the pie plate.

In a bowl, beat the milk, Bisquick, eggs and butter until smooth (15 seconds in a blender on HIGH or 1 minute with a hand beater). Pour the mixture into the pie plate.

Make the streusel: In a bowl, mix the Bisquick, nuts, brown sugar and butter until crumbly. Sprinkle over the top of the pie filling.

Bake for 50 to 55 minutes until a knife inserted in the center comes out clean./

*This pie does the impossible
by making its own crust.*

Per Serving (excluding unknown items): 2977 Calories; 104g Fat (30.5% calories from fat); 45g Protein; 488g Carbohydrate; 26g Dietary Fiber; 511mg Cholesterol; 2616mg Sodium. Exchanges: 9 Grain(Starch); 3 Lean Meat; 4 1/2 Fruit; 1/2 Non-Fat Milk; 18 Fat; 18 Other Carbohydrates.