

## IMPOSSIBLY EASY BREAKFAST PIE

1 cup Swiss cheese, grated  
1 cup ham or bacon, broken  
into small pieces  
1 1/2 cups milk  
salt and pepper to taste

1/2 cup Bisquick  
1/2 cup margarine, melted  
and cooled  
3 eggs

Blend eggs, Bisquick, margarine, milk, salt and pepper in blender for 30 seconds. Pour into 10 inch greased pie plate. Sprinkle cheese and meat on top of egg mixture and press in. Bake at 350°F for 45 minutes. Allow to set for 10 minutes before cutting.

**Yield:** approximately 8 servings

**Note:** You may want to substitute the Swiss cheese for another cheese of your liking for a different flavored pie or spice it up with 1/2 cup or so of sauted onions and/or green peppers.

## GERMAN PANGAKES

3 tbsp. butter/margarine  
4 eggs  
3/4 cup milk

3/4 cup flour  
1/2 tsp. salt

Preheat oven to 375\*. Cut butter/margarine into small pieces and place in a 9x9 inch cake pan. Place the pan in the oven to melt the butter/margarine while the oven is preheating. Meanwhile combine the rest of the ingredients in a blender and puree for 30 sec.- 1 min. or until batter is smooth. Once oven is preheated and butter/margarine is melted, pour batter into pan. Bake for 20-25 min. or until sides are brown and raised. Serve hot with syrup, jam/jelly, powdered sugar and/or fruit.

**Yield:** 4-6 servings