

# CHOCOLATE

## BANANA MUFFINS

(Serves 12)

1 egg \$0.24

2 cups Baking mix \$0.99

2-3 ripe bananas  
(smashed) \$0.81

1/3 cup sugar \$0.12

3 Tbsp vegetable oil  
\$0.13

1/2 cup mini chocolate  
chips \$0.80

### \$3.09

1. In a large bowl, beat egg until light yellow. Stir in baking mix, bananas, sugar, and oil. Mix until combined.
2. Stir in mini chocolate chips.
3. This makes 12 regular size or 24 mini muffins. (Use greased pan or paper cups.)
4. Bake in 400 degree oven for about 15 minutes for full size and about 8-10 minutes for mini muffins.

# APPLESAUCE

## PUFFS

(Serves 8)

2 cups baking mix \$0.99

1/2 cup applesauce \$0.28

1/2 cup white sugar, divided  
\$0.17

1/4 cup milk \$0.05

1 large egg \$0.24

2 tbsp vegetable oil \$0.09

1.25 tsp cinnamon, divided \$0.06

2 tbsp butter, melted \$0.12

### \$2.00

1. Mix baking mix, applesauce, 1/4 cup sugar, milk, egg, oil, and 1 teaspoon cinnamon together in a bowl until combined.
2. Fill greased mini muffin tins about 3/4 full. (makes about 30 minis)
3. Bake in 350 degree oven for 12-15 minutes until golden brown.
4. Melt butter in small bowl, add remaining 1/4 cup sugar and 1/4 tsp of cinnamon to another small bowl.
5. Dip warm puffs in butter and roll in cinnamon sugar!

# PISTACHIO

## MUFFINS

Makes 12 regular size/  
25-30 mini size)

(Serves 12)

2 cups Baking Mix \$0.99

1 pkg. (3.4 oz) instant  
pistachio pudding \$0.98

1/3 cup sugar \$0.12

3/4 cup milk \$0.15

2 eggs, slightly beaten  
\$0.48

1/4 cup oil \$0.18

1 tsp. almond extract \$0.30

# \$3.20

1. Combine baking mix, pudding mix and sugar. Add milk, eggs, oil and almond extract. Blend well.
2. Fill regular size muffin cups about 2/3 full.
3. Bake in 350 degree oven for 15-20 minutes.

Mini Muffins: (makes about  
25- 30)

-Bake at 350 degree oven for  
about 7-10

# LEMON POUND

## CAKE

(Serves 12)

2 1/2 cups biscuit mix \$1.24

2/3 cup sugar \$0.23

1/4 cup butter or margarine,  
melted \$0.49

3 eggs \$0.72

3/4 cup milk \$0.15

1 tsp vanilla extract \$0.03

1 lemon (zest & juice) 0.58

1/2 cup powdered sugar \$0.17

# \$3.61

1. In large bowl, beat mix, sugar, butter, eggs, milk & vanilla with electric mixer on low speed 30 seconds, scraping bowl constantly.
2. Stir in Lemon zest then pour batter into greased loaf pan.
3. Bake 45 to 50 minutes or until toothpick inserted in center comes out clean.
4. Cool 10 minutes, then remove from pan and let cool for 1 hour.
5. In small bowl, mix powdered sugar and lemon juice with spoon until smooth. Drizzle glaze over cake.

# RANCH HAM & CHEESE BISCUITS

(Serves 10)

- 4 cups baking mix \$1.98
- 1 1/3 cups milk \$0.26
- 1/2 cup Cheddar cheese, shredded \$0.55
- 1/2 cup ham (diced) \$0.83
- 1/2 cup melted butter \$0.99
- 1 pack ranch seasoning \$0.50

## \$5.11

1. In a bowl, combine baking mix, milk, shredded cheese, ham, and 1/2 pack ranch seasoning.
2. Using a spoon make 20 biscuits and place on greased pan or parchment paper sheet pan.
3. Bake in 375 degree oven for about 12-15 minutes until golden brown.
4. Melt butter and mix with 1/2 pack ranch seasoning.
5. After biscuits are done baking, brush the tops with melted butter!

# MONKEY MUFFINS

(Serves 12)

- 4 cups Baking Mix \$1.98
- 2 tsp. cinnamon \$0.09
- 1 cup sugar \$0.35
- 1/2 cup brown sugar \$0.27
- 1 cup butter (melted) \$1.98
- 1 tsp. vanilla extract \$0.03
- 1-1/3 cups milk \$0.26
- 1/2 cup walnuts (chopped) \$1.18

## \$6.14

1. Mix cinnamon & sugars- set aside.
2. Combine melted butter and vanilla and set aside.
3. Combine baking mix and milk with a fork until soft dough forms.
4. Knead 8-10 times on floured surface. Pinch small pieces off about the size of a golf ball and roll into a ball.
5. Dip each ball in melted butter and roll in sugar.
6. Place 3-5 balls in each greased muffin cup. It can make 12-15 muffins. Sprinkle walnuts on top.
7. Bake in 425 degree oven for 14-16 minutes. Once cooked, drizzle remaining butter on top of each muffin.

# SAUSAGE & HASHBROWN BAKE

(Serves 12)

- 1 lb breakfast sausage \$3.48
- 1 bell pepper (chopped) \$0.86
- 1/2 onion (chopped) \$0.45
- 3 cups frozen hash brown potatoes \$1.19
- 2 cups shredded cheddar cheese \$2.22
- 1 cup baking mix \$0.49
- 2 cups milk \$0.39
- 1/4 teaspoon pepper \$0.01
- 4 eggs \$0.96

**\$10.05**

1. In a pan, cook sausage, bell pepper and onion over medium heat 10 to 12 minutes. Drain any grease.
2. Stir together sausage mixture, potatoes and 1 1/2 cups of the cheese in a greased baking dish.
3. In medium bowl, whisk milk, eggs, and pepper. Pour over mixture in baking dish.
4. Bake in 400 degree oven uncovered for about 35-40 minutes.
5. Top with remaining cheese, bake another 5 minutes until melted.

# APPLE BACON BAKE

(Serves 8)

- 1 lb sliced bacon \$5.12
- 1 medium apple , peeled, chopped (1 cup) \$0.69
- 2 tablespoons sugar \$0.04
- 1.5 cups Baking mix \$0.74
- 1 1/2 cups milk \$0.29
- 4 eggs \$0.96
- 2 cups shredded Cheddar cheese \$2.22

**\$10.06**

1. Cook bacon over low heat for 8 to 10 minutes, turning occasionally, until crisp. Drain on paper towels. Crumble bacon; set aside.
2. In small bowl, mix apple and sugar; spread in baking dish. In medium bowl, stir baking mix, milk and eggs until blended; pour over apple. Sprinkle with cheese and bacon.
3. Bake in 375 degree oven uncovered 30 to 35 minutes or until knife inserted in center comes out clean.