



Bakery Mix Recipes — *Main Dishes*

Breakfast Pizza

1-1/2 c, Mountain Maid Low Fat Bakery Mix

1/3 c. very hot water

3 eggs, beaten

1 c. sour cream

1 c. shredded Cheddar cheese (4 oz.)

4 medium green onions, sliced (1/2 c.)

1/2 t. onion powder

1 c. finely chopped fully cooked ham

Preheat oven to 425° F. Grease a 12 inch pizza pan. Mix bakery mix and hot water until soft dough forms. Press dough on bottom and up side of pan with hands dipped in bakery mix. Bake dough for 10 minutes. While dough is baking, mix eggs, sour cream, cheese, onions and onion powder. Remove crust from oven, pour egg mixture over crust. Sprinkle ham over egg mixture. Bake about 25 minutes, or until set. Cool 5 minutes. This recipe makes 6 to 8 servings.

Quick Pizza

1-1/2 pound ground beef or turkey

1 onion (chopped)

4 oz can of mushrooms
2 cups Mozzarella cheese
1 - 32oz can spaghetti sauce
1 teaspoon garlic salt
salt and pepper to taste
parmesan cheese
2 cups Mountain Maid Low Fat Bakery Mix
1-1/2 cups water

Use 9"x13"x2" greased pan. Brown ground beef or turkey. Add onion, salt, pepper and garlic. Drain off fat. Add spaghetti sauce and mushrooms. Mix together Mountain Maid Low Fat Bakery Mix with water and blend until smooth. Continue to layer batter, meat sauce and cheeses, ending with cheese on top. Bake at 350° for 30 minutes.

Cheese Crust Salsa Pizza

1 pound ground beef
1-1/4 c. thick and chunky salsa
2 c. Mountain Maid Low Fat Bakery Mix
1-1/2 c, shredded Colby-Monterey Jack cheese
1/4 c. hot water
4 medium green onions, sliced (1/2 c.)

Preheat oven to 375° F. Spray a large pizza pan or cookie sheet with nonstick spray. Cook ground beef in a 10-inch skillet over medium heat, stirring occasionally, until brown, drain. Stir in salsa; remove from heat. Mix bakery mix, 1/2 c. shredded cheese and hot water until soft dough forms. Turn dough onto surface dusted with bakery mix; gently roll in bakery mix to coat. Knead about 5 times or until smooth. Roll dough into 14 inch circle; place on prepared pan. Spread beef mixture over crust to within 2 inches of

edge. Sprinkle with onions. Fold edge over beef mixture. Sprinkle with cheese. Bake for 25 to 28 minutes, or until crust is golden brown and cheese is melted. This recipe makes about 8 servings.

Tortilla Sandwich

1 - 12 oz. jar jalapeno slices
4 large chicken breast
1 - 16 oz. sour cream
2 cans Cream of Chicken soup
1 large bag of cheddar cheese
1 small onion
2 cups of Mountain Maid Low Fat Bakery Mix
2/3 cup of water

Add Mountain Maid Low Fat Bakery Mix and water to make a dough. Roll small amounts out onto flour board and shape into shapes like tortilla shells. Bake at 350° for 8 to 10 minutes.

Boil chicken until tender, cut into strips. In large pot, mix onions, jalapeno, sour cream, and soup. Heat and mix well. Add chicken strips. Put 2 tablespoons of mixture on tortilla shell and sprinkle cheese, then roll up. Place in large pan and cover with remaining mixture and top with more cheese. Bake until cheese is melted. Salt and pepper to taste.

Burrito Bake

1 cup Mountain Maid Low Fat Bakery Mix
1/4 cup water

1 can (16 oz) refried beans
1 cup thick salsa
1-1/2 cup shredded cheddar cheese
1 pound ground beef, cooked, drained
1/2 cup onion (chopped)

Grease 10"x11"x2" pie pan. Combine bakery mix, water, and refried beans. Layer remaining ingredients on bean mixture. Bake 30 minutes at 375°. Serve with sour cream, if desired.

Eat Your Greens Pie

1/2 cup onions (diced)
1 tablespoon butter
2 teaspoons garlic salt
1 - 10 oz. frozen box of spinach (chopped)
1/2 cup small curd cottage cheese
1/2 cup Mountain Maid Low Fat Bakery Mix.
1 cup milk
1 teaspoon lemon juice
3 eggs
3 tablespoon Parmesan cheese
1/4 teaspoon nutmeg

Preheat oven to 350°F. Mix Mountain Maid Low Fat Bakery Mix, milk, lemon juice, pepper and eggs until blended. Pour into a greased pie plate. Melt butter in skillet; add onions and garlic, stirring often until onions are tender. Stir in spinach, add in cottage cheese, and pour on top of egg mixture. Top with nutmeg and parmesan cheese. Bake 30 minutes, let stand for 5 minutes. This recipe serves 6 to 8 people.

Easy Cheesy Hotdog Pie

1 lb. hotdogs, sliced
1/3 c. chopped onions, if desired
1-1/2 c. milk
3/4 c. Mountain Maid Low Fat Bakery Mix
3 eggs
1-1/2 c. shredded Cheddar cheese (about 6 oz.)

Preheat oven to 400° F. Spray a 9x13x2 inch baking pan with nonstick spray. Layer hotdogs and onions in pan. Beat milk,

bakery mix and eggs until smooth. Pour into pan. Sprinkle with cheese. Bake until knife inserted in center comes out clean, about 30 minutes. Cool 5 minutes. Serve with ketchup and mustard, if desired. Also good topped with your favorite chili. This recipe makes 6 to 8 servings.

Surprise with a Bite

1-1/2 Pounds of Ground Beef
1 can of Mexican Corn
1/2 onion (diced)
2 cups Mountain Maid Low Fat Bakery Mix
1/3 cup water
1/3 cup Mayonnaise
1 cup Cheddar Cheese
1 can Rotel Tomatoes
1 can of Mushrooms (4oz)
1/2 teaspoon Garlic Salt
Salt (to taste)
Pepper (to taste)

Brown ground beef and drain. Add diced onion, Mexican corn, Rotel tomatoes, Mushrooms, and seasonings. Crust: Mix Bakery Mix and water and mayonnaise together, grease 13x9" pan and pat out dough. Bake at 375° for 7 minutes. Add mixture to baked crust and top with cheese, then bake at 350° for 10 minutes.

Chicken Pot Pie

Mountain Maid Low Fat Bakery Mix
2 Chicken Breasts

1 Can of your Favorite "Cream Of" Soup
1/4 Cup Milk
Peas & Carrots (Frozen or Canned)
Cooked Potato Chunks

Make the biscuit recipe as directed, except roll the dough out like a pie crust. Make a top and bottom crust. Place bottom crust in pan and bake. Then boil two chicken breasts and shred. Mix one can of Cream of Mushroom (or your favorite "Cream Of" soup) and 1/4 cup of milk. Add frozen or canned peas, carrots, and chunks of cooked potatoes. Pour into bottom crust. Add top crust. Cook until biscuit dough is done and heated through.

Easy Bird Club Bake

2 Cups Mountain Maid Low Fat Bakery Mix
1/3 cup Mayonnaise or Salad Dressing
1/3 cup milk
2 cups cubed chicken or turkey
2 medium green onions chopped (1/4 cup)
6 slices bacon, crisp cooked and crumbled
1 large tomato chopped
1 cup shredded Colby-Monterey Jack cheese. (4 ounces)
1/4 cup mayonnaise or salad dressing
1/2 cup of salsa
1/4 cup of Jalapeno slices
1/2 cup green bell pepper

Heat oven to 450 degrees. Grease cookie sheet. Mix bakery mix and 1/3 cup mayonnaise and the milk until soft dough forms. Press dough into rectangle, 12x8 inches, on cookie sheet. Bake 8 to 10 minutes or until crust is golden brown. Mix chicken, onions, bacon and 1/4 cup mayonnaise. Spoon over crust to within 1/4 inch of edges. Sprinkle with tomato, cheese, bell peppers, salsa, Jalapenos. Bake 5 to 6 minutes or until mixture is hot and cheese is melted.

Easy Cheeseburger Bake

2 cups Mountain Maid Low Fat Bakery Mix
3/4 cups of water
1 pound ground beef or ground turkey
3/4 cups chopped onion
1 can condensed cheddar soup
2 cups of macaroni noodles
1 cup of shredded cheddar cheese

Use a greased 13"x9"x2" pan. Brown the hamburger meat and add onions. Boil noodles until tender. Mix Mountain Maid Low Fat Bakery Mix with water. Knead and roll out with a rolling pin. Transfer to greased baking dish. Mix all other ingredients and put on top of the Bakery Mix. Bake at 400° for 20 to 30 minutes. This recipe makes 10 to 12 servings.

Corn Dogs

12 to 15 wieners

1/2 cup milk

1 egg

1 tbsp cornmeal

1 cup Mountain Maid Low Fat Bakery Mix

Place wooden skewers lengthwise into the wieners.

Combine all the above ingredients (excluding the wieners). Mix until just thick enough to coat the wieners. Dip the wieners in the mixture. Deep-fry in hot oil for approximately 5 - 7 minutes or until golden brown.