



Impossible Pie

Submitted by *Rebecca Wagner*

INGREDIENTS

4 cups of grated cheddar cheese
2 cups of milk
4 eggs
1 cup Bisquick

1 can of mild diced green peppers
cooked breakfast meat of any kind (sliced
sausage,
crumbled bacon)

DIRECTIONS

Heat oven to 425 degrees. Mix eggs, milk, and Bisquick in bowl until Bisquick is thoroughly beat into eggs and milk. Spray a 9-inch pie pan with non-stick spray. Sprinkle all of cheese into bottom of pie pan. Sprinkle peppers and meat on top of the cheese. Beat Bisquick mixture one more time before pouring over cheese mixture. Bake for 30-40 minutes. Check the middle with a knife or toothpick. When it comes out with only cheese on it, it is done. The top may get a slightly brown, which is ok. Let the quiche cool for at least 30 minutes. This helps it set so that it is not too runny. OR, baking it the day before and reheating it works well, too!