

# Impossible Lasagna Pie

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*1 pound ground beef  
1/2 cup extra chunky  
spaghetti sauce  
1/2 cup Ricotta cheese  
1/4 cup grated Parmesan  
cheese  
2 tablespoons milk  
salt  
1 1/4 cups mozzarella  
cheese  
1/2 cup Bisquick baking mix  
1 cup milk  
2 eggs  
spaghetti sauce*

Preheat the oven to 400 degrees.

Grease a nine-inch pie plate.

In a ten-inch skillet over medium heat, cook the ground beef, stirring occasionally, until brown. Drain the excess grease. Stir in 1/2 cup of spaghetti sauce. Heat until bubbly.

In a bowl, mix the Ricotta, Parmesan, two tablespoons of milk and salt to taste. Spread half of the beef mixture into the pie plate. Drop dollops of the cheese mixture onto the beef mixture. Sprinkle with one-half of the mozzarella cheese. Top with the remaining beef mixture.

In a bowl, stir the baking mix, one cup of milk and the eggs with a fork until blended. Pour into the pie plate.

Bake for 30 to 35 minutes or until a knife inserted in the center comes out clean.

Sprinkle with the remaining 1/2 cup of mozzarella cheese.

Bake for 2 to 3 minutes more, until the cheese melts.

Serve with heated extra spaghetti sauce, if desired.

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Per Serving (excluding unknown items): 2480 Calories; 197g Fat (72.1% calories from fat); 150g Protein; 22g Carbohydrate; 0g Dietary Fiber; 1052mg Cholesterol; 1647mg Sodium. Exchanges: 20 Lean Meat; 1 Non-Fat Milk; 27 1/2 Fat.