

- Prep Time: 15 minutes
- Baking Time: 25 to 30 minutes
- Resting Time: 5 to 10 minutes
- Total Time: 45 to 55 minutes
- Yield: 6 Servings
- Skill / Intensity Level: Very Easy (Beginner-Friendly, Low Effort)

Table of Contents

- ◆
- Recipe Intensity & Effort Breakdown
- Key Ingredients
- Step-by-Step Instructions
 - Step 1: Prep the Oven and Pie Dish
 - Step 2: Brown the Beef and Onions
 - Step 3: Drain Excess Grease
 - Step 4: Layer Meat and Cheese
 - Step 5: Whisk the “Impossible” Batter
 - Step 6: Pour and Top
 - Step 7: Bake to Golden Brown
 - Step 8: Rest, Slice, and Serve
- Chef’s Tips for Perfection
- Nutritional Profile

Recipe Intensity & Effort Breakdown

To help you manage your kitchen steps efficiently, here is the intensity and precision breakdown for each stage of preparing Impossible Cheeseburger Pie:

1. Browning & Seasoning the Meat (Intensity: Low / Precision: Medium)

- Sautéing lean ground beef and diced onions requires basic stovetop heat management. Draining excess grease is crucial to prevent the pie crust from becoming soggy during baking.

2. Batter Preparation & Blending (Intensity: Low / Precision: Low)

- Whisking together milk, eggs, and baking mix (such as Bisquick) takes less than two minutes. The goal is a smooth, liquid batter without large lumps.

3. Layering & Assembly (Intensity: Low / Precision: Medium)

- Layering the seasoned meat mixture, shredded cheese, and poured batter into a pie dish ensures that the ingredients separate into distinct structural layers while baking.

4. Baking & Resting Phase (Intensity: Low / Precision: High)

- Monitoring for a golden top and checking for a clean knife insertion determines doneness. Allowing the pie to rest for at least 5 to 10 minutes after baking is essential so the biscuit structure sets for clean slicing.

Key Ingredients

- 1 lb (450g) Lean Ground Beef (85/15 or 90/10 lean ratio works best)
- 1 medium Yellow Onion (finely chopped)
- 2 cloves Garlic (minced, or ½ teaspoon garlic powder)
- 1 teaspoon Salt (or to taste)
- ½ teaspoon Freshly Ground Black Pepper
- ½ teaspoon Worcestershire Sauce (for umami richness)

- 1 cup Shredded Sharp Cheddar Cheese (divided)
- ½ cup Original Baking Mix (e.g., Bisquick or homemade flour/baking powder substitute)
- 1 cup Whole Milk (or 2% milk)
- 2 large Eggs (at room temperature)
- *Optional Garnishes:* Sliced pickles, diced fresh tomatoes, shredded lettuce, ketchup, or mustard drizzle for serving.

Step-by-Step Instructions

Step 1: Prep the Oven and Pie Dish

Preheat your oven to 400°F (200°C). Spray a 9-inch deep-dish pie plate or casserole dish generously with non-stick cooking spray or brush lightly with butter. Set aside.

Step 2: Brown the Beef and Onions

Place a large skillet or frying pan over medium-high heat. Add the ground beef and chopped onion. Cook for 6 to 8 minutes, breaking up the meat with a wooden spoon, until the beef is fully browned and the onions are soft and translucent. Stir in the minced garlic, salt, black pepper, and Worcestershire sauce, cooking for an additional 1 minute until fragrant.

Step 3: Drain Excess Grease

Remove the skillet from the heat. Drain off any excess fat or grease from the beef mixture using a strainer or by carefully blotting with paper towels. *Removing excess oil prevents the bottom crust layer from turning oily.*

Step 4: Layer Meat and Cheese

Transfer the cooked, seasoned ground beef mixture into the prepared 9-inch pie dish,

spreading it out into an even layer along the bottom. Sprinkle $\frac{1}{2}$ cup of the shredded sharp cheddar cheese evenly over the top of the beef layer.

Step 5: Whisk the “Impossible” Batter

In a medium bowl or liquid measuring cup, combine the $\frac{1}{2}$ cup baking mix, 1 cup milk, and 2 large eggs. Whisk vigorously for about 1 minute until the batter is smooth and well combined with no major dry flour pockets remaining.

Step 6: Pour and Top

Pour the liquid batter mixture carefully and evenly over the ground beef and cheese layers in the pie dish. Sprinkle the remaining $\frac{1}{2}$ cup of shredded cheddar cheese over the surface.

Step 7: Bake to Golden Brown

Place the pie dish on the center rack of your preheated oven. Bake at 400°F (200°C) for 25 to 30 minutes, or until the top is puffed, golden brown, and a knife inserted into the center comes out clean.

Step 8: Rest, Slice, and Serve

Remove the pie from the oven and set it on a wire cooling rack. Allow it to rest undisturbed for 5 to 10 minutes. This resting period allows the eggs and starch structure to firm up, making it easy to cut into neat, triangular slices. Garnish with fresh pickle slices, lettuce, or tomatoes if desired.

Chef’s Tips for Perfection

- **Let It Rest:** Resist the temptation to slice the pie immediately upon removing it from the oven. Resting gives the egg and baking mix structure time to set into a firm, sliceable pie crust.
- **Shred Your Own Cheese:** Pre-shredded bagged cheese is coated in cellulose anti-caking agents, which can alter melting performance. Shredding sharp cheddar fresh from the block yields a creamier, richer texture.

- Customize the Toppings: Transform it into a “Bacon Cheeseburger Pie” by adding $\frac{1}{4}$ cup of cooked, crumbled bacon into the beef layer, or top individual slices with classic burger condiments like ketchup, yellow mustard, and relish.

Nutritional Profile

The following nutrition estimate is calculated per serving (based on 6 equal slices using standard ingredients):

- Calories: 295 kcal
- Total Fat: 17 g
 - Saturated Fat: 8 g
 - Trans Fat: 0.5 g
- Cholesterol: 115 mg
- Sodium: 540 mg
- Total Carbohydrates: 12 g
 - Dietary Fiber: 1 g
 - Sugars: 3 g
- Protein: 22 g
- Calcium: 180 mg
- Iron: 2.1 mg