

## **Figs in a Blanket (Gladys Splinter, 1930's)**

2 c. Bisquick  
2/3 c. milk  
Vienna sausages

Preheat oven to °425. Add milk to Bisquick all at once; stir with fork into a soft dough. Beat dough vigorously 20 strokes, until stiff and slightly sticky. Roll dough around on cloth-covered board lightly dusted with flour to prevent sticking. Knead gently 8 to 10 times to smooth up dough. Roll out very thin (about 1/4"). Cut into strips and wrap Vienna sausages into the "blankets." Place on baking sheet and bake 10 to 15 minutes, being careful not to burn them. Serve with mustard or ketchup.