



Easy Quiche

Time to prepare

1 hour

Servings

4

Ingredients

- 1 unbaked pie crust
- 4 eggs
- 1 cup heavy cream
- 1 cup shredded cheese of choice
- 1 cup fillings of choice—such as cooked crumbled bacon or sausage, chopped ham, sautéed veggies, etc

Directions

1. Preheat the oven to 375 degrees. Fill your pie crust with pie weights(or use uncooked beans) and par bake your crust for fifteen minutes. This will help keep your crust from getting soggy.
2. While the crust is par baking, prepare the filling. Whisk together the eggs, cream, shredded cheese, and fillings of choice.

3. When the pie crust comes out of the oven, turn the oven temperature down to 350 degrees.
4. Add the filling to the pie crust and return to the oven.
5. Bake for about 30 minutes, rotating halfway through to ensure even baking. You can tell the quiche is done baking when it is completely set, with no visible liquid.
6. Remove from the oven and let cool for at least ten minutes before slicing. Enjoy!