

Quick Quiche by American Range

Quiche Crust Ingredients

- 1 Cup Flour
- 1/2 tsp Salt
- 1/4 Canola or Olive Oil
- 1/4 Ice Cold Water

Quiche Filling Ingredients

- 4 Eggs
- 1 Cup Heavy Cream (Milk or Half and Half work too)
- Salt / Pepper to taste

Preparation Method:

Quiche Crust

1. Mix FLOUR and SALT together in a large bowl.
2. In a separate cup Mix WATER and OIL together until thick.
3. Slowly Pour and mix the oil mixture into the flour
4. Place dough into pie tin and press down

Quiche Filling

5. Mix EGGS, CREAM, and SEASONINGS into a large bowl.
6. Add any additional filling such as BACON or CHEESE that you wish and mix in well
7. Pour the mixture out into the pie tin

Cook Time

8. Pre-heat oven to 350F (190C)
9. Place raw quiche into oven until the top is golden brown. Check if it's ready using the Toothpick Test