



Comfort Food Friday

Bacon and Cheese Quiche

Ingredients

4 eggs plus one egg yolk
1 cup heavy cream
Pinch of salt
½ teaspoon freshly ground black pepper
Dash of cayenne pepper
1-2 cups shredded cheese of choice (to taste)
5 slices of cooked bacon, crumbled
1 9-inch, deep dish frozen pie crust

Steps

1. Preheat oven to 350 degrees
2. Take pie crust out of freezer
3. In a bowl whisk eggs together, add heavy cream to eggs and whisk until combined, then add salt, pepper, and cayenne pepper to egg mixture and whisk again, set aside
4. Place crumbled bacon in the bottom of the pie crust, then sprinkle cheese on top of bacon
5. Pour egg mixture into pie crust
6. Bake quiche for 35-40 minutes (until no longer wiggly)
7. Let quiche sit for 5-10 minutes, may be served hot or at room temperature