

Kat's Kitch

Quality



Always

**Savory
Pies
Quiche
Cookbook
Bible**

For That Quick and Easy Quiche Recipe



Welcome To Kat's Kitch!

Regardless of your chosen name, savory pie or quiche, we've got you covered.

Unlike pies which are served in a pie tin, most quiche is made with a crust that will hold up on its own outside of a pie tin.

You have different pan options:

- * [Ceramic Flued Quiche Pan/Pie Dish](#)
- * [Deep-Dish Pie Pan](#)
- * [Tart Pan With A Removable Bottom](#)
- * [Mini-Quiche/Tart Pans With Removable Bottoms](#)

All of these are fine. Choose the one that works best for you and the recipe you're using. Some people even use baking dishes or regular pie pans depending on the depth of the pan and overall size.

Of course, there are crustless quiche recipes and we've got that, too!

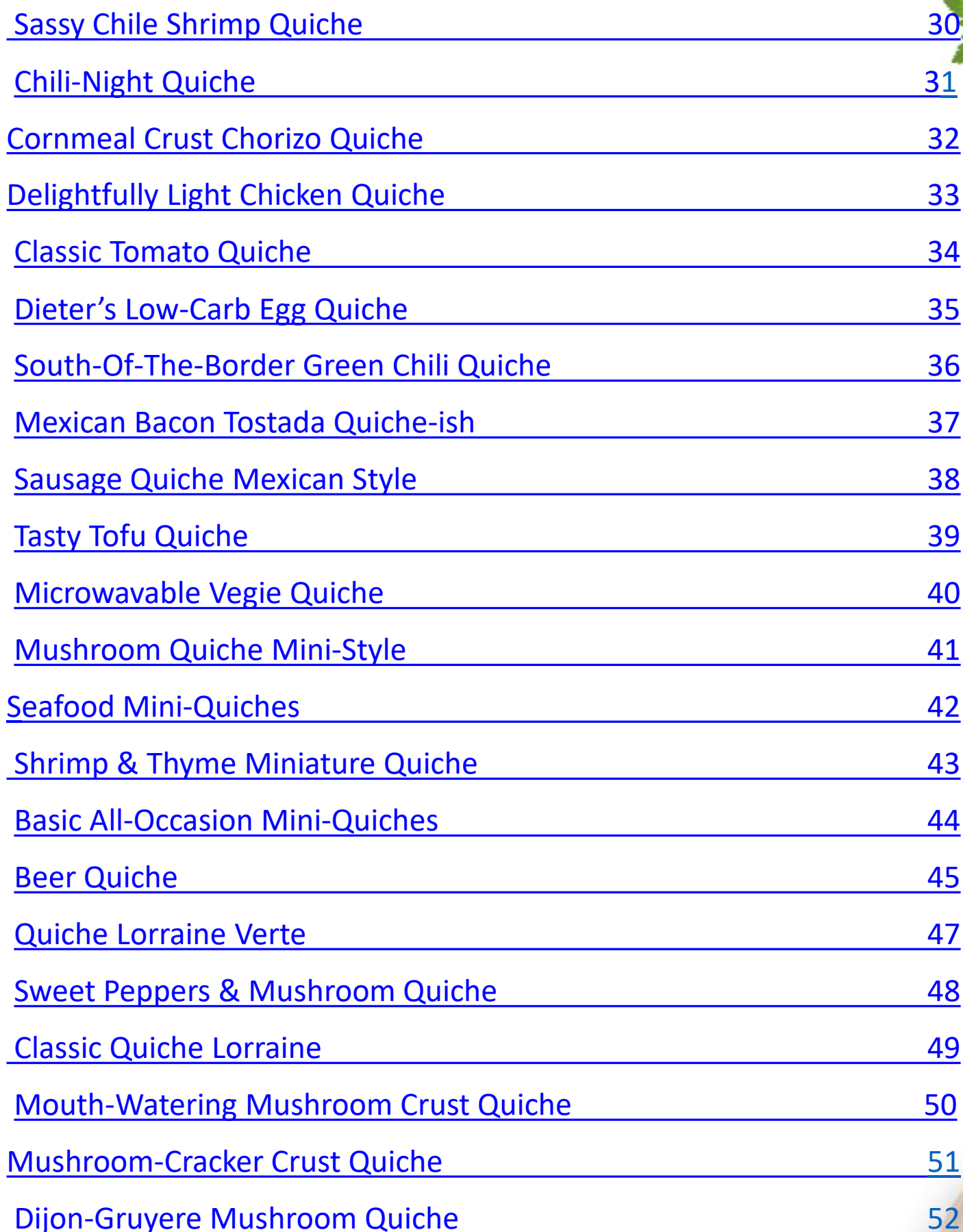
We've even got Beer Quiche and Bologna Quiche (the kids love this one!).

So get ready for a wonderful assortment of quiche (savory pie) recipes that you can use for any time of the day. All with easy-to-follow instructions that take the hassle of mealtime.


Happy Baking!

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Awesome Apple -Bacon

Quiche

Ingredients:

- 2-1/4 c of flour; sifted
- 1-1/2 tsps of salt
- 3/4 c of shortening
- 4 eggs(large)
- 1 egg (separated)
- 1Tbs of butter (or margarine)
- 1 c of bacon (Canadian); diced
- 2c of apples (red); sliced thinly
- 1 Tbs of flour
- 1-3/4 c of half-and-half
- 1/8 tsp of nutmeg
- 1/4 tsp of caraway seeds
- 1/2 tsp of mustard (dry)
- 1 c of shredded cheese (Swiss)
- 5 Tbs of milk (cold)

Notes



Instructions:

Combine one teaspoon of salt and (sifted) flour; add shortening and cut in till mixture turns pea-sized particles. Sprinkle five tablespoons (cold) milk and add more till dough becomes stiff.

Shape dough into six balls and roll each onto a slightly floured surface to 6-inch rounds. Fit onto 5-inch (tart) pans; make sure to fit securely.

Use a fork to pierce the crusts all over. Lightly beat one egg white; brush onto sides and base of the shells. Place inside the oven and bake 425 degrees F for 15 mins.

Melt the butter in a pan and cook the bacon in it for one minute. Add slices of apples to the bacon in the pan and cover; cook for 10 mins till translucent and tender.

Beat the four eggs along with the remaining yolk then add half-and-half, flour, nutmeg, mustard, remaining salt, and caraway; mix thoroughly.

Sprinkle the cheese onto the shells. Add bacon and apples then pour the egg mixture over that. Bake inside the oven 375 degrees F for half an hour. Let it cool, then serve.



