THE J.M. SMUCKER Co

Onion Cheese Pie

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	8	N/A

Ingredients

- **Crust:**
- 1 recipe Classic Pie Crust
- **Filling:**
- 1 tbsp (15 mL) Canola or Vegetable Oil
- 4 cups (1 L) thinly sliced onions (approx. 2 large onions)
- 8 oz / 2 1/2 cups (250 g / 625 mL) white cheddar cheese
- 2 eggs, lightly beaten
- 1 tsp (5 mL) salt

Directions

Step 1:

Crust: Prepare Single Classic Crisco Pie Crust as per directions.

Step 2:

Filling: Heat oil in a large skillet on medium heat. Add onions and cook until tender, stirring occasionally, for about 5 minutes. Remove from heat and cool for 15 minutes.

Step 3:

Preheat oven to 400ºF (200ºC).

Step 4:

Roll dough on a lightly floured surface to fit a 9” (23 cm) pie plate, leaving a 3/4” (2 cm) overhang. Fold edge under. Flute dough as desired.

Step 5:

Spread alternate layers of cheese and onions in uncooked pie shell starting and ending with the cheese.

Step 6:

Combine eggs, salt & pepper in a small bowl. Gently pour over the top.

Step 7:

Bake in preheated oven for 30 minutes or until filling is firm.

Images

