THE J.M. SMUCKER Co

Classic Quiche

Prep Time	Cook Time	Serves	Difficulty
N/A	35 mins	6	N/A

Ingredients

- 1 unbaked 9" (23 cm) frozen deep-dish pie shell
- 4 slices bacon, chopped
- 1 small onion, chopped
- 1 1/2 cups (375 mL) shredded Swiss cheese
- 1 tbsp (15 mL) **Robin Hood®** All-Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 tsp (2 mL) salt
- 3 eggs
- 1 1/4 cups (300 mL) **Carnation®** 2% Evaporated Partly Skimmed Milk

Directions

Step 1:

Preheat oven to 375°F (190°C). Place pie shell on baking sheet; bake 10 minutes; let cool. Cook bacon in skillet over medium-high heat until crisp; drain and set aside. Discard all but 1 tbsp (15 mL) fat from skillet. Add onion; cook 2 minutes or until softened.

Step 2:

Combine bacon, onion, cheese, flour and salt in bowl; spread evenly over pie shell. Stir together eggs and evaporated milk in another bowl; pour over cheese mixture. Bake 25 to 30 minutes or until slightly puffed and knife inserted in centre comes out clean. Let stand 5 minutes before serving.

Images

