



## HAM AND CHEESE QUICHE

*Follow this recipe as is or use it as a base for your creative instincts or for what you have on hand. Make it with seasonal vegetables, try different cheeses—whatever sounds good to you.*

*Happy rolling—Stephanie*

### **Dough**

1 package **Ready-to-Roll Dough™** FOR SAVORY PIES, TARTS & PASTRIES pre-baked in 9-inch pie plate and cooled (see label “Instructions for pre-baked pie crust”)

### **Filling**

4 large eggs  
1 cup milk  
1/2 cup heavy cream  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon freshly grated or ground nutmeg (optional)  
4 ounces Gruyère, Cheddar or Gouda cheese, grated (1 cup)  
3 ounces thinly sliced ham

1. Place oven rack in lower third of oven and preheat to 375°F.
2. Whisk together the eggs, milk, cream, salt, pepper and nutmeg in a medium bowl.
3. Sprinkle half of the cheese evenly over pre-baked and cooled crust; tear ham into shreds and scatter evenly over cheese; top with remaining cheese.
4. Pour egg mixture evenly over the ham and cheese; bake 35 to 40 minutes, or until puffed in center and knife inserted near center comes out clean.
5. Let cool 20 minutes before cutting into slices. May be served warm or at room temperature.

Yield: 6 to 8 servings