

Quiches are a type of savory pie made with eggs, cream, and cheese. They are typically baked in a pastry

Ingredients:

- * 1 pie crust (store-bought or homemade)
- * 3 eggs
- * 1 cup heavy cream
- * 1 cup milk
- * 1 cup grated cheese (such as cheddar, Gruyere, or Swiss)
- * 1/2 cup chopped cooked ham or bacon (optional)
- * 1/2 cup chopped cooked vegetables (such as broccoli, spinach, or mushrooms) (optional)
- * Salt and pepper to taste

Instructions:

1. Preheat your oven to 375 degrees F (190 degrees C).
2. Roll out the pie crust into a 9-inch pie plate and crimp the edges.
3. In a large bowl, whisk together the eggs, cream, milk, and cheese. Add in the ham or bacon, vegetables.
4. Pour the mixture into the pie crust and bake for 30-35 minutes, or until the filling is set and the crust is golden.
5. Allow the quiche to cool slightly before serving. Enjoy!