

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 teaspoon salt
- \* 1/4 teaspoon black pepper
- \* 1/4 teaspoon nutmeg
- \* 1/4 teaspoon cayenne pepper
- \* 1/2 cup chopped cooked ham or bacon (optional)

#### Instructions:

1. Preheat your oven to 375 degrees F (190 degrees C).
2. Roll out the pie crust and fit into a 9-inch pie plate. Crimp the edges as desired.
3. In a large bowl, whisk together the eggs, cream, milk, cheese, salt, black pepper, nutmeg, and cayenne.
4. Add the chopped ham or bacon (if using) to the pie crust.
5. Pour the egg mixture over the ham or bacon.
6. Place the pie plate on a baking sheet and bake for 35-40 minutes, or until the filling is set and the crust is golden.
7. Allow the quiche to cool slightly before serving. Enjoy!