

Quiche Lorraine

(Dough 274알 아나지
8알, 1알)

Pastry Dough for 2-Crust Pie

- 1 tablespoon butter or Margarine melted
- 2 large eggs
- 3 ounces Swiss cheese, Shredded (3/4 cup)
강화(구운판)에 간다.

- 8 ounces bacon, finely chopped 아주 잘지 않게 썰어.
- 1 cup half and half or light cream
- 1/4 teaspoon salt

→ 두면: 우유 1/2 컵 + 크림 1/2 cup.

Prepare Pastry Dough for 2-Crust Pie. Grease and flour 2 Pie dishes.

On slightly floured surface, with floured rolling pin, roll dough until 1/8 inch thick. Make sure dough is large enough to cover pie plate. Place dough on pie plate trim any excess off with a knife. Brush dough with melted butter.

Preheat oven to 400. In 12-inch skillet, cook bacon over medium heat until browned. Transfer bacon to paper towels to drain.

In small bowl, beat half-and-half, eggs, and salt. Divide bacon and cheese evenly among the two pie shells. Pour egg mixture evenly among the two pie shells. Bake until knife inserted in the center comes out clean, about 25 to 30 minutes. Serve hot, warm or at room temperature.

팬에 베이컨 삶고 기름을 뺀다.

볼에 계란 + 라이트크림 + 소금

<도넛 만들기>

1. 팬에 도넛 반죽 위에 베이컨 1/2 or 1/3 컵 넣는다.

2. 그 위에 치즈 간아 놓은 것을 넣는다 + 베이컨 기름 + 볼에 섞은 것을 넣는다.