

Basil, Tomato & Feta Quiche

Dough:

- 3030g AP
- 40g sugar
- 45g salt
- 1700g butter
- 514g shortening
- 50g apple cider vinegar
- 50g vanilla
- 1.5c ice water

Filling:

- 1 tablespoon olive oil or butter
- 1 small onion, diced
- 2 cloves garlic, minced
- 8 oz. fresh basil, roughly chopped
- salt and pepper, to taste
- 4 eggs
- 2 cups milk
- $\frac{3}{4}$ cup whole wheat flour*
- 1 teaspoon baking powder*
- 8 oz. feta cheese, crumbled
- 1 tablespoon plus 1 teaspoon chopped fresh thyme, divided
- 1 pint cherry tomatoes, halved

Instructions

1. Preheat oven to 350 degrees
2. Saute the onion in the oil or butter on medium high heat in a skillet until softened (approximately 2 minutes)
3. Add the garlic, saute until fragrant (approximately one minute)
4. Add the basil and saute until wilted and much of the liquid has evaporated, stirring occasionally. You may have to add the spinach gradually if it is too much volume initially. Season with salt and pepper.
5. Meanwhile, in a medium bowl, mix together the eggs, milk, whole wheat flour, baking powder, feta cheese, and thyme. Season with pepper and a little bit of salt.
6. Add the spinach mixture to the bowl and stir to combine.
7. Put mixture into prepared quiche pan, lined with savory pie dough.
8. Top the quiche carefully with tomatoes.
9. Place in preheated oven and bake for 45 minutes to an hour, or until quiche is set.
10. Allow to cool for at least 10 minutes before slicing.
11. Serve warm, at room temperature, or cold from the fridge.