

Mini Quiche Appetizers

This mini quiche recipe is a go to favourite quiche recipe for breakfast, brunch, showers, and parties. Make ahead for easy entertaining or breakfast.

Adapted from: Robyn Stone | Add a Pinch
Makes 1 dozen mini quiche

Ingredients

1 Perfect Pie Crust Recipe (from Day 1 of Lab)
2 eggs, beaten
60 ml heavy cream
Salt and pepper
pinch of cayenne pepper
100 ml grated cheddar cheese



Add-In Options

spinach, chopped
broccoli, chopped
mushrooms, cleaned and diced
onion, diced
red pepper, diced
garlic, minced
fresh herbs: basil, oregano, rosemary, parsley
bacon, cooked and crumbled
ham, diced
cooked crab, and chopped

Method

1. Preheat oven to 375° F.
2. Spray mini muffin tin with non-stick cooking spray or use muffin liners. Set prepared pan aside.
3. Using a glass, cut circles from pie crust and form into indentations of muffin tin. Pre-bake for 10 minutes or until golden.
4. Whisk together eggs and heavy cream until light and fluffy. Add salt, pepper, and cayenne pepper until well combined.
5. Distribute cheese and add-in options as desired.
6. Carefully ladle egg mixture over filling. Let liquid settle and then top up again till each cup is full.
7. Bake for 20 minutes until the egg mixture is set. Remove from the oven and let rest about 5 minutes before serving.
8. Serve warm.