

# EASY CHEESY QUICHE

## Ingredients

4 eggs, beaten  
Onion, finely chopped (or onion flakes)  
Most of a small carton of whipping cream  
Cheese, grated, tasty is best  
Chopped ham (optional)  
Pepper to taste

## Pastry base

150g self-raising flour  
75g butter  
Water to mix

## Method

Prepare pastry by rubbing butter into flour and mixing to a firm dough with the water. Line a pie plate or rectangular Lamington tin with the pastry. Combine quiche ingredients adding enough cheese until the mixture is thick. Pour into the uncooked pastry shell and bake in a moderate oven, about 200 deg C until quiche is lightly browned and set.

## Cook's Comment

This is very popular for morning tea at Grace Church and is my most asked for recipe. The secret is the cheese - the tastier the better.

## Contributor

Margaret Price