

Pie Crust

In Bosch bowl using wire whips, blend dry ingredients together.

2 Cups flour

1/2 Teaspoon salt

1 Cup shortening

1/4 Teaspoon sugar

Change wire whips with **dough hook**. Then add water and blend.

1/2 Cup water

Note: *this dough freezes well, either wrapped in plastic wrap or rolled out in a pie plate and covered.*

Quiche Lorraine

1 unbaked 9" pie shell

12 slices of bacon - (cut in half, fried crispy)

12 thin slices Swiss cheese - (cut the same size as bacon)

Overlap: The cheese and bacon slices to cover the bottom of the pie shell.

2 Cups light cream

4 eggs (lightly beaten)

1 Tablespoon flour

Pinch ground nutmeg

Ground cayenne pepper

Freshly ground black pepper

Combine: The eggs, cream, flour, a pinch of nutmeg, a few grains of cayenne pepper and black pepper. Beat well.

Strain: And pour over the bacon and cheese.

Bake: At 400° for 15 minutes. **Reduce** to 375° and bake for 30 minutes.

Serves 6

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