

# Cooking with David

## Basic Quiche

Serves 8

### INGREDIENTS:

9" PIE CRUST  
6 large eggs  
1 c. heavy whipping cream  
Kosher salt  
Freshly ground black pepper

Add: ham, bacon, cheese, onion, broccoli, whatever you like.

1. Preheat oven to 375degrees
2. Make filling: Whisk together eggs and cream and season with salt and pepper.
3. Add the meat, cheese, vegetables to the filling.
4. Pour into pie crust.
5. Bake until crust is golden and quiche is just set, check at 35 minutes.  
May take 60 minutes. Let rest 15 minutes before slicing and serving