**QUICHE LORRAINE**

**Ingredients:**

1 Slice Bacon, Cooked and Crumbled

40 mL Grated Cheese

Pinch Salt

Pinch Pepper

90 mL Half and half

1 Large Egg

Pinch Nutmeg

**METHOD:**

1. Preheat oven to 400 F and cook bacon
2. In a medium bowl combine egg, pepper and cream. Mix well with a fork.
3. Sprinkle each tart with bacon on bottom, then cheese.
4. Fill each tart 3/4 full with egg mixture
5. Bake at 400 F for 10 minutes, then reduce heat to 350 F and bake for another

15 minutes.

**NEVER FAIL PASTRY**

125mL sifted flour 30mL cold shortening

0.5mL salt 15 mL egg

0.5mL baking powder 2mL vinegar

5mL sugar \*\* water to equal 45 mL (~35 mL)

**[](http://images.google.ca/imgres?imgurl=http://www.foodsubs.com/Photos/piecrust.jpg&imgrefurl=http://www.foodsubs.com/Dough.html&h=282&w=407&sz=6&tbnid=-BwpMqU4zJYJ:&tbnh=83&tbnw=119&start=15&prev=/images%3Fq%3D%2Bpie%2Bdough%26hl%3Den%26lr%3D)METHOD:**

1. Sift and measure flour.
2. Sift flour, salt, baking powder and sugar together
3. Cut-in shortening using pastry blender
4. Add vinegar to egg in a liquid measuring cup. Add water to equal 30 mL
5. Add liquids, a little bit at a time to flour mixture. Tossing with a fork.
6. Press dough into a disc.
7. Wrap in saran wrap. Chill for 10 minutes or overnight
8. Roll out pastry.
9. Cut out 6 circles then roll circles to make them larger
10. Place in ungreased muffin tins without stretching them.