

# Bake N' Take Personal Quiches

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## Ingredients

- 1 recipe savory pie crust (see below), or 1 box store-bought pie crust
- 1½ cups roasted root vegetables, or other filling of choice
- 1½ cups smoked gouda cheese, grated
- 4 eggs, beaten
- 16 oz. cottage cheese
- ⅛ tsp. salt
- ⅛ tsp. black pepper
- ¼ tsp. ground sage
- ¼ tsp. dried rosemary
- 2 sprigs parsley, minced



## Directions

1. Prepare your pie crust and root vegetables (or other filling).
2. Preheat your oven to 350°F.
3. Roll out your pie crust. Cut into appropriately-sized circles and fit them into your 8 one-cup baking containers.
4. Sprinkle a layer of cheese into the bottom of each crust.
5. Spread a layer of filling into each crust, filling each approximately ⅔ of the way.
6. Beat your eggs in a medium bowl until slightly frothy. Stir in the cottage cheese, salt, pepper, and herbs.
7. Pour the egg mixture into each crust to within ⅛" of the top of the crust, making sure to include some cheese curds in each, as they will sink to the bottom. Sprinkle additional cheese on top if desired.
8. Carefully transfer all mini quiches to cookie sheets and bake for 40-50 minutes, checking for doneness every 5 minutes after 35 minutes. They are done when they are no longer jiggly and a toothpick inserted in the center comes out clean (they may still be wet on top).
9. Allow quiches to cool completely. Cover and refrigerate until ready to eat.

## Savory Pie Crust

### Ingredients

- |                            |                                  |
|----------------------------|----------------------------------|
| • 10 Tbsp. butter          | • ½ tsp. dried rosemary          |
| • 2 cups all-purpose flour | • 2 sprigs fresh parsley, minced |
| • ½ tsp. salt              | • 1 egg                          |
| • ½ tsp. ground sage       | • 3 Tbsp. cold milk or cream     |

### Directions

1. Cut the butter into ½" cubes and freeze it for at least 30 minutes.
2. When the butter is sufficiently frozen, combine the flour, salt, sage, rosemary, and parsley in a food processor or large bowl. Pulse (or whisk) to combine.
3. Add the butter and pulse until the texture resembles coarse sand.
4. Add the egg and milk and pulse until the dough just begins to come together (it should look crumbly).
5. Scrape the dough out of the bowl and form it into one or two discs.
6. Wrap the disc(s) in plastic wrap and refrigerate for at least one hour or freeze up to two months.