

Quiche Lorraine

1 c. Bisquick baking mix

$\frac{1}{4}$ c. light cream

12 slices bacon ($\frac{1}{2}$ lb.) crisply fried
& crumbled

1 c. shredded natural Swiss
Cheese (about 4 oz.)

$\frac{1}{3}$ c. minced onion

4 eggs

2 c. whipping cream or light cream

over

$\frac{3}{4}$ tsp. salt

$\frac{1}{4}$ tsp. sugar

$\frac{1}{8}$ tsp. Cayenne pepper

Heat oven to 425°. Stir baking mix
& $\frac{1}{4}$ c. light cream to a soft dough.
Gently smooth dough into a ball
on floured cloth covered board.
Knead 5 times. Roll dough 2 inches
larger than inverted 9 inch pie pan

(Quick Loaves)

2.

Ease into pan & flute the edge.
Sprinkle bacon, cheese & onion in crust.
Beat remaining ingredients with a
rotary beater until blended; pour
over bacon mixture. Cover edge with
2 to 3 inch strip of aluminum foil
to prevent excessive browning.
Remove foil last 15 minutes of
baking. Bake 15 minutes in the
425° oven. Reduce oven temperature
to 300° & bake about 35 minutes or
(over)

until knife inserted 1 inch from
the edge comes out clean. Let
stand 10 minutes before cutting.
Makes 6 servings — — — — — finis —