

## Ham & Cheese Quiche

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

eggs, beaten

3

milk

$\frac{3}{4}$  c.

salt

tt

pepper

tt

cooked ham, medium dice

1 c.

cheddar cheese, shredded

1 c.

1 9" unbaked pie shell

1. Beat eggs with milk, salt and pepper in bowl.
2. Add ham and cheese.
3. Pour into pie shell.
4. Bake at 350 degrees for 45 minutes.
5. Let stand for several minutes before serving.

## Pie Crust

all-purpose flour

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

salt

$\frac{1}{2}$  t.

white sugar, granulated

1 T.

margarine or shortening, chilled, and cut into 1 inch pieces

4 oz.

ice water

1/8 to 1/4 cup

1. In a medium bowl, mix flour, sugar and salt together.
2. "Cut in" Butter into the dry ingredients until it resembles coarse meal.
3. Toss ice cold water into the butter/flour mixture until it resembles walnut size dough balls