

# Mini Ham and Cheese Quiche

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*Classic appetizers, party foods, and breakfasts, these tiny quiche are perfect for any occasion. And they are way better than store bought! Makes 6 dozen.*

## Ingredients:

- 1 dozen eggs
- 1 quart cream
- 1 package deli sliced ham
- 1 cup shredded cheddar cheese, plus more for garnish
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Tabasco sauce
- 2 sheets frozen pie dough or puff pastry, thawed

## Directions:

1. Preheat oven to 350F.
2. Using a 2-inch circle cookie cutter cut out the dough and press into mini cupcakes pans.
3. Place the ham and cheese in a food processor and puree until smooth.
4. In a large bowl whisk together the eggs, cream, ham and cheese, salt, pepper, Worcestershire sauce, Tabasco sauce, and garlic powder.
5. Using a measuring cup pour some of the filling into each mini cupcake pan until full.
6. Top with about 1/2 teaspoon shredded cheddar cheese.
7. Bake until golden brown and puffed up, about 15 minutes.
8. Flip out and cool or serve immediately.

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