

# Personal Quiches with Bacon Crust

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*This is a fun recipe to serve to kids and it is perfect for low carb diets. You could also make these ahead of time and warm them in the microwave for breakfast every morning. Makes 12 little quiches.*

## Ingredients:

36 slices of bacon  
2 cups cheese  
1 dozen eggs  
2 cups heavy cream  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon salt  
1 teaspoon pepper

## Directions:

1. Cut each piece of bacon in half. Line each cup of a 12 cup muffin tin with 6 half slices of bacon. Laying them across and covering any holes.
2. Bake in an oven at 350F until very crispy, about 10 minutes, let cool.
3. In a large bowl combine the rest of the ingredients and whisk until smooth.
4. Evenly pour the egg mixture into each cup and bake until golden and firm, about 30 minutes.

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