

Easy Mini Quiche Recipe

Prep: 30 minutes • Cook: 20 minutes

Bite-sized quiches baked in a buttery crust with a silky egg-and-cream custard and sharp white cheddar. Golden, savory, and endlessly customizable with your favorite mix-ins.

Ingredients

- 1 pie crust (all-butter)
- 4 eggs (large)
- 1/2 cup heavy cream (35%)
- 1/2 cup milk
- 1/2 teaspoon salt
- 1 cup white cheddar cheese (shredded)
- 1/2 cup add-ins of choice (e.g., broccoli and onions) (cooked as needed, optional)

Instructions

1. Prepare and cook your desired add-ins if needed. Preheat the oven to 375°F (190°C).
2. Make a batch of all-butter pie crust. Cover and refrigerate while you prepare the filling.
3. In a large bowl, add eggs, heavy cream, milk, salt, and shredded white cheddar; whisk until a smooth custard forms.
4. Stir in your mix-ins until evenly distributed.
5. Grease a muffin tin with a neutral oil (or line with cupcake liners).
6. On a lightly floured surface, roll dough to about 1/4 inch thick. Use a biscuit cutter or mason jar to cut rounds. Roll each round slightly larger to about 1/8 inch thick.
7. Fit each dough round into the greased muffin wells, pressing to the bottom and sides.
8. Fill each crust about 3/4 full with the egg mixture.
9. Bake for 20–25 minutes, until the crust edges are golden and the centers are set. Cool a few minutes before serving.

Tags: Breakfast, Brunch, Quiche, Make Ahead, Freezer Friendly
