



COOKING

HAM & CHEESE QUICHE

www.activitytv.com

DESCRIPTION

Carrie and friends work their magic on the incredible egg in this eggceptional recipe. Watch and learn as they make a scrum-dilly-umptious ham and cheese quiche...that's mmm mmm good!

INGREDIENTS

- 1 pie crust (refer to pie crust making skill)
- 6 eggs (room temperature)
- 2 cups flavorful cheese
- 2 cups chopped ham
- 2 cups cream/half and half/milk
- 1/2 tsp salt

TOOLS

- mixing bowls
- whisk
- cheese grater
- pie pan
- knife

DIRECTIONS

1. Carefully chop your ham if you haven't already.
2. Crack your eggs into a mixing bowl and whisk it.
3. With an adult helper, grate your cheese into another bowl by pulling it down against a cheese grater.
4. Prick crust all over with a fork. Line it with tin foil and weight the bottom with a pile of dried beans or rice.
5. Bake 12 minutes. Remove from the oven and carefully remove the weight and foil.
6. Combine eggs, ham, cheese, cream, half-and-half or milk and 1/2 tsp salt into one bowl and beat until well blended.
7. Place your pie crust into a baking dish. Pour the egg mixture into your pie crust, right to the top. Carefully transfer the quiche to the oven and bake 50 minutes, until the mixture is set but it still moist; it should still jiggle just a little in the middle.
8. Cool on a rack and serve warm or at room temperature.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.