**Bacon and Cheese Quiche**

**Crust:**

* 1 1/2 cups all purpose flour
* 1 tablespoon sugar
* 1/2 teaspoon salt
* 1/8 teaspoon baking powder
* 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes
* 1/4 cup (or more) ice water
* 1 teaspoon apple cider vinegar

**Filling:**

* 6 strips bacon cooked and crumbled
* 6 eggs
* ½ cup whole milk
* 1 cup shredded cheese
* ½ tsp salt
* ½ tsp black pepper

**For Crust:**
Blend flour, sugar, salt, and baking powder in mixing bowl. Fit mixture with flat paddle attachment. Add cold, cubed butter; mix until mixture resembles coarse meal. Mix 1/4 cup ice water and vinegar in small bowl; add to mixture and mix until dough forms (mixture clumps together).

Roll out dough on floured work surface to 13-inch round. Transfer to 9-inch-diameter deep-dish glass pie dish. Fold edges under and crimp, forming crust sides 1/4 inch above rim of pie dish.

**For Filling:**

Sautee bacon in skillet over medium heat, bacon needs to be booked LOW and SLOW! Drain bacon on paper towel lined plate. Whisk eggs, cream, salt, and pepper. Put cheese and bacon crumbles on bottom of prepared pie crust, reserving a little bacon for a garnish. Pour egg mixture on top of bacon and cheese. Top with bacon.

Bake at 350 for about 40 minutes, or until center is set and doesn’t jiggle.

ENJOY!! ☺

