

My Magic Quiche



Ingredients

6 eggs

puff pastry sheet

200 grams bacon bits

onion

1/2 cup grated cheese

3/4 cup dairy on hand

(cream is the best but I have used yogurt, sour cream, evaporated milk & milk)

Veges on hand

(I have used baby spinach and semi-dried tomatoes; frozen peas, corn and carrots; zucchini and fresh tomato; anything really.)

100 grams feta cheese (optional)

salt and pepper to taste

Method

With a fork, mix together butter and sugar. Add egg. Add Milk. Add Flour. Cook in a 180°C oven for about 25 min. Test by inserting a knife in the middle of the cake. If the knife comes out clean it's ready.