

Biscuit'n'Egg Bake

Biscuit Dough Crust:

2 Cups all purpose flour
1 T. baking powder
1 tsp. salt
½ - ¾ cups whole milk

Filling:

6 eggs
½ cup heavy cream
Pinch of salt
Cooked meat and veggies of
your choice, plus cheese.
Herbs for garnish

For the biscuit dough, mix together flour and salt, then cut in the cold butter using a pastry cutter, until the butter is about the size of almonds. Slowly add the milk a little at a time, mixing with a wooden spoon until a rough, shaggy ball forms on the spoon. The dough should not be very sticky to the touch. Set aside.

Sauté whatever meat or vegetable you prefer for filling. Chopped onions, bacon, and red pepper is a great combination!

In a separate bowl, crack eggs and add the cream and a pinch of salt. Beat well.

Assembly: Roll out the biscuit dough until it is slightly larger than your pie dish, then gently press into the dish. Pour in egg mixture, then top with meat, veggies, and big handful of grated or shaved cheese of your choice. Bake at 400° for about 30 min., or until the eggs are just set. Garnish with plenty of fresh herbs. Enjoy!

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