

# Mini Quiche

Betty Bassett

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**Yield: 48 to 54 mini quiche**

*1 pound chive cottage  
cheese (or plain)*

*1/4 pound chive cream  
cheese (or plain)*

*3 heaping tablespoons sour  
cream*

*3 large eggs*

*1 stick margarine, melted*

*1/2 cup Bisquick® baking  
mix*

*bacon bits (optional)*

In a bowl, mix the cottage cheese, cream cheese, sour cream, eggs, margarine, Bisquick and bacon bits, if using. Beat by hand until smooth ignoring any small curds.

Spray miniature muffin tins with a generous amount of cooking spray. Pour the batter into the tins, filling close to the top.

Bake in the oven at 350 degrees for 20 to 25 minutes.

COOL BEFORE REMOVING. Remove carefully, loosen the edges first.

(The quiche may be frozen after baking. To reheat, place the frozen quiche into a 400 degree oven for about 8 minutes.)

Per Serving (excluding unknown items): 2753 Calories; 258g Fat (83.5% calories from fat); 46g Protein; 70g Carbohydrate; 2 Dietary Fiber; 942mg Cholesterol; 2344mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 1 Non-Fat Milk; 50 Fat.