

Easy Mini Quiches ...

Delicious & Quick!

Ingredients

2 sheets rolled puff pastry (thawed)

1 onion, finely chopped

1-2 rashers bacon, finely chopped

1/2 cup grated cheese

2 eggs

1/2 cup milk

Seasoning to taste

Directions

Using a 6.5 cm scone cutter, cut 24 rounds of pastry and use to line 24 muffin/patty tray.

Divide onion, bacon and cheese between the patty tins.

Combine eggs, milk and seasoning. Beat well with a fork.

Pour the egg mixture carefully into the pastry cases.

Bake in a hot oven 15-20 minutes or until golden and puffed.

Serve warm.

