

Flower Mini Quiches

INGREDIENTS

- 1 box of refrigerated pie crust
- 5 large eggs
- ½ cup cottage cheese
- ½ tsp black pepper
- ½ tsp garlic powder
- ¼ cup grated parmesan cheese
- ½ cup of bacon bits
- ¼ cup finely chopped spinach or kale

Also Needed:

- One flower cookie cutter
- Muffin tin
- Non stick spray

DIRECTIONS

1. Preheat oven to 350 degrees
2. Spray muffin tin well with non stick spray (can line with cupcake liners for easy removal)
3. Roll out a single pie crust onto a flat surface. Using a large flower shaped cookie cutter or any circular lid, cut out a 3.5 inch piece of dough. Press each dough circle into the bottom of a muffin tin cup, leaving the flower edges on the top (I did every other opening so the edges wouldn't touch). Repeat with remaining dough.
4. Mix together eggs, cottage cheese, parmesan cheese and spices and whisk well, or blend in a blender (my preference is the blender).
5. Add bacon bits, and chopped spinach and mix gently with a spoon.
6. Fill each pie crust with the egg mixture
7. Place on the middle rack of the oven and bake for 15 minutes, or until eggs are firm, and crust is golden brown.
8. Put on a pretty tray with fresh flowers and enjoy!