

## Impossible Quiche: The No-Crust, One-Bowl Miracle You'll Make Again and Again

Impossible Quiche: My Favorite One-Bowl Trick for a Fast, Cheesy Bake



**OVEN**  
**350°F**

**TIME**  
**40 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4 large eggs  
1 cup milk  
 $\frac{1}{2}$  cup self-raising flour  
1 cup cheddar cheese, grated  
 $\frac{1}{2}$  cup ham, diced  
 $\frac{1}{2}$  onion, finely chopped  
 $\frac{1}{2}$  cup mushrooms, sliced (optional)  
... cup butter, melted  
Salt and pepper, to taste

### DIRECTIONS

1. Preheat oven to 180°C (350°F).
2. Grease a pie dish (9-inch works perfectly) or spray with nonstick spray.
3. Whisk eggs and milk together in a large mixing bowl.
4. Gradually add self-raising flour, whisking until smooth and lump-free.
5. Stir in cheese, ham, chopped onion, mushrooms (if using), melted butter, salt, and pepper.
6. Pour the mixture into the prepared pie dish.
7. Bake for 35-40 minutes, or until the center is set and the top is golden.
8. Cool slightly before slicing. Serve warm, at room temperature, or chilled.

### SWAPS & NOTES

and Substitutions No self-raising flour?

Mix  $\frac{1}{2}$  cup all-purpose flour with  $\frac{3}{4}$  tsp baking powder and a pinch of salt.

Vegetarian version: Leave out the ham entirely or swap it for chopped spinach or roasted red peppers.

Use plant-based milk and vegan cheese and butter substitutes.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/impossible-quiche-the-no-crust-one-bowl-miracle-youll-make-again-and-again/>