

Quick 35-Minute Bacon and Cheese Breakfast Bake

Bacon and Cheese Crustless Quiche



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 6 Large Eggs: Use the freshest eggs possible for the best rise.
- 1 cup Heavy Cream: This provides the richness and fat necessary for a creamy texture.
- 1/2 cup Milk: Whole milk is preferred to keep the custard stable.
- 1 cup Shredded Cheddar Cheese: I recommend sharp cheddar for a bold flavor that cuts through the cream.
- 1/2 cup Cooked Bacon: Crumbled into bite-sized pieces. Thick-cut bacon adds a nice chew.
- Salt and Pepper: To taste (remember the bacon and cheese already add saltiness!).

DIRECTIONS

1. Prep the : Oven: Preheat your oven to 350°F (175°C). Generously grease a 9-inch pie dish or quiche pan with butter or non-stick spray. This is crucial since there is no crust to prevent sticking!
2. Whisk the : Custard: In a large mixing bowl, whisk the 6 eggs until well combined. Pour in the heavy cream and milk. Season with salt and pepper, whisking until the mixture is light and aerated.
3. Combine: Stir in your shredded cheddar and the crumbled bacon. Ensure the ingredients are evenly distributed so every slice gets a bit of everything.
4. Bake: Pour the mixture into your prepared dish. Bake for 30-35 minutes.
5. The : Jiggle Test: You'll know it's done when the edges are golden brown and the center has a slight, firm jiggle but isn't liquid.
6. Cool and : Slice: Let it sit for about 5-10 minutes before slicing. This allows the custard to set completely.

SWAPS & NOTES

The Cheese: Don't feel limited to cheddar. Swiss, Gruyère, or even a kick of Pepper Jack works beautifully.

The Protein: If you're out of bacon, chopped ham or sautéed sausage make excellent substitutes.

Dairy-Free: You can use unsweetened almond milk or coconut milk, though the texture will be less "custard-like" and more "omelet-like." Veggie Add-ins: Feel free to toss in a handful of spinach or sautéed mushrooms.

TIPS FOR SUCCESS

Don't Overbake: An overbaked quiche becomes rubbery and may "weep" liquid.

Pull it out when the center looks just set.

Freshly Shredded Cheese: Pre-shredded cheese is coated in potato starch to prevent clumping, which can affect the smoothness of your quiche.

Shred your own for the meltiest results.

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

Original recipe: <https://chefmaniac.com/quick-35-minute-bacon-and-cheese-breakfast-bake/>