



IMPOSSIBLE BACON SPINACH QUICHE PIE

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EACH BATCH SERVES 8.

INGREDIENTS	X1	X2	X3	X4
Finely ground rice or sorghum flour (or combination)	1/3 cup	2/3 cup	1 cup	1 1/3 cup
Tapioca flour/starch or corn starch	1/3 cup	2/3 cup	1 cup	1 1/3 cup
Italian seasoning	1 teaspoon	2 teaspoon	1 tablespoon	4 teaspoons
Gluten free baking powder	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Milk substitute of choice, unsweetened, plain	2 cups	4 cups	6 cups	8 cups
Large eggs	4	8	12	16
Oil	2 teaspoons	4 teaspoons	2 tablespoons	8 teaspoons
Turkey bacon, cooked and chopped	1 cup	2 cups	3 cups	4 cups
Spinach, frozen, thawed with extra moisture squeezed out	1 cup	2 cups	3 cups	4 cups

Preheat oven to 400 degrees F. Oil the indicated number of 10" or 9" deep dish quiche or pie pan. Set aside.

In a large bowl, whisk together all dry ingredients, except bacon and spinach, until well combined. Add milk substitute, eggs and oil to dry ingredients, blending until smooth. I use a whisk or immersion blender for blending. Evenly distribute bacon and spinach between the number of pans needed. Pour egg mixture over spinach into the quiche pan. Bake 30 minutes at 400 degrees F. The quiche will be slightly undercooked at this point, but not liquid.

Allow to cool completely then slice. Wrap each slice in plastic. Put wrapped quiche slices into a large freezer bag. Remove as much air as possible, seal, label and freeze.

To serve: Warm quiche through, covered.