



Picton Cheese Pie



3-4 servings



40 minutes

INGREDIENTS

8 oz. grated old Cheddar
cheese

½ tsp. butter

2 eggs, beaten

1 c. table cream

1 tsp. salt.

NOTES

This is rich (very!) and flavourful. Be sure to use old Cheddar, because of its lower moisture content and more pungent flavour; a natural coloured cheese is preferable.

DIRECTIONS

1. Preheat oven to 425F.
2. Grease a 9-inch diameter pie plate with butter.
3. Grate the cheese, and distribute it evenly over the bottom of the pie plate.
4. Dot the butter, in small pieces, over the top of the grated cheese.
5. In a mixing bowl, beat the eggs with a whisk until light and lemon-coloured.
6. Add the cream and salt to the eggs, and beat lightly.
7. Pour the egg and cream mixture over the grated cheese.
8. Bake in a preheated oven at 425F for approximately 20 to 25 minutes, or until the custard is set, and the top lightly browned.
9. Serve piping hot.

Enjoy!