



Fall Fruit and Aged Gouda Dessert Quiche

Serves 4-6

1 9-inch pie dough

Basic Quiche Filling

4 eggs

1 ½ cups milk

½ cup heavy cream

⅓ cup sugar

½ tsp almond extract

2 Gala apples, chopped

⅔ cup dried fruit such as cherries, apricots and/or figs, chopped

3 oz Saxon's Big Ed's Gouda, aged about 10 months, finely shredded

⅓ cup raw walnuts, chopped

Fresh thyme

1. Preheat oven to 450 F. Place the oven rack on the second-to-lowest level. Fit dough into a straight-sided 9-inch quiche pan, Top with an 11-inch round of parchment paper and fill with pie weights or dry beans.
2. Place on a baking sheet, if quiche pan has a removable bottom. Par-bake dough until the bottom lightly browns, about 15 minutes. Remove the pie weights and cover the sides with foil if the sides brown before the bottom cooks. Lower oven temperature to 375 F.
3. Meanwhile, in a medium bowl, whisk eggs with milk, heavy cream, sugar and almond extract. Arrange the dried fruit over the par-baked crust in an even layer. Top with cheese and pour filling mixture over all. Sprinkle with walnuts.
4. Bake in preheated 375 F oven until the center sets and top lightly browns, about 35 minutes.



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