



TEAM FOUR
FOODSERVICE



Apple Cinnamon Dessert Quiche

Yield: 14 servings

Ingredients:

1 qt	Sweet Eggspedites (Richs 06381)
2 cups	Streusel Crumbs
4 tsp	Cinnamon
2 tsp	Nutmeg
2/3 cup	Brown Sugar, packed
4 cups	Graham Cracker Crumbs
4 cups	Apple Slices

Directions:

1. Spray a 12"x20"2" baking pan with pan spray and spread the graham cracker crumbs over the bottom of the pan.
2. Place the apple slices over the crumbs.
3. Combine the thawed quiche mix, spices and brown sugar and whisk together, then pour over the apple slices evenly.
4. Sprinkle the streusel crumbs over the top of the quiche.
5. Bake at 325°F in a convection oven 40-50 minutes or until a knife blade inserted into the center of the quiche come out clean.
6. Cool slightly and cut into 24 squares. Garnish with whipped topping and serve either warm or chilled.

Recipe and photo courtesy of Rich's