



Christmas Quiche

Yield: 8 servings Time: 1 hour 15 minutes

INGREDIENTS

- Pastry for single pie crust
(Homemade or store-bought)
- 6 extra large eggs
- 2/3 cups heavy cream or half
and half
- 1 cup whole milk
- 1/2 teaspoon salt
- fresh ground pepper
- 2 cups grated Swiss Cheese
- 1 red bell pepper
- 1 medium onion, diced
- 1 cup spinach, lightly chopped
- 1 tablespoon olive oil
- 1 cup ham, diced

DIRECTIONS

1. Prepare pastry crust. Cover and place in refrigerator until ready to fill.
2. Pre-heat oven to 400 degrees and set rack on lower third of oven. Do this at least 20 minutes before baking.
3. In a large bowl or blender, whisk together the eggs, cream, milk, salt and pepper. Make sure eggs are beaten well.
4. Sauté the bell pepper and onion in olive oil until tender, then add the spinach and cook until wilted.
5. Place the vegetables into the prepared pastry crust.
6. Sprinkle ham on top of the vegetables.
7. Then, sprinkle with cheese.
8. Pour the egg mixture over top of the fillings in pastry crust.
9. Bake uncovered for 30 minutes at 400 and then turn oven down (without opening oven door) to 375 and bake for an additional 15-20 minutes, or until eggs are set and the quiche is golden on top. Remove from oven.
10. Let sit for about 15 minutes after removing from oven before cutting.

Wasatch County Cooking Class, December 2023

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Crème Brulee French Toast

Yield: 6-8 servings Time: 15 minutes

INGREDIENTS

- 1- 1.5 lb loaf Brioche sliced thick one inch slices
- 5 large eggs
- 1 egg yolk
- 1 1/4 cups half and half
- 1 tablespoon vanilla
- 2 tablespoon sugar
- butter for cooking

Creamy Maple Syrup

- 1 cup heavy cream
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/4 teaspoon maple extract
- dash salt
- 1/2 teaspoon vanilla

DIRECTIONS

1. Beat eggs, egg yolk, half and half, vanilla and sugar together in a 9×13 pan.
2. Place the bread in the pan and let the bread soak up the egg on one side for about 5 minutes, then turn and let soak on other side. If the bread does not fit all at once in the pan, let the bread soak, then remove to plate to allow other pieces to fit in pan. Let any excess egg mixture drip off into pan.
3. Heat frying pan or griddle up to 350 degrees. Melt a small amount of butter in pan. Place french toast pieces in pan and fry until golden on first side. While cooking the first side, sprinkle a small amount of sugar on the uncooked side. Flip and cook other side until golden and sugar is caramelized.
4. Serve with Maple Cream Syrup.
5. Syrup: Place cream, butter and brown sugar in a pan over medium heat. Bring to a boil. Cook for one minute. Remove from heat and add maple extract, dash of salt and vanilla.

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Winter Parfait

Yield: as desired Time: 10 minutes

INGREDIENTS

- Vanilla yogurt
- pomegranate seeds
- kiwi, diced
- granola

DIRECTIONS

1. Layer the yogurt, then pomegranate seeds and kiwi.
2. Repeat.
3. Spoon vanilla yogurt for the top layer.
4. Last, sprinkle with granola.
5. Enjoy immediately.

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Peppermint White Hot Chocolate

Yield: 8-10 servings Time: 15 minutes

INGREDIENTS

- 1 cup whipping cream
- 1 (14 oz.) can sweetened condensed milk
- 8 cups milk
- 2 cups white chocolate chips
- whipped topping
- crushed candy canes

DIRECTIONS

1. Combine the cream, sweetened condensed milk, milk in pot on stove.
2. Warm slowly over low heat.
3. Add the white chocolate chips and stir until the chips are melted.
4. Bring to desired temperature.
5. Serve in mugs and top with whipped topping and crushed candy cane pieces.

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