

# Mrs Bailey's Wensleydale & Cranberry Quiche

## **For the Shortcrust Pastry**

225g Plain Flour  
100g Margarine  
Pinch of salt  
Approx 30ml cold water to mix

## **For the filling**

2 Medium size eggs  
Quarter pint of Single Cream  
200g Wensleydale & Cranberry Cheese

## **Method**

Mix flour & salt in a bowl, rub in margarine  
Mix with cold water to form a dough  
Roll out & line a 7inch flan dish with the pastry  
Bake blind for 10 minutes in a moderate oven – 190C / 374F / Gas mark 5  
Crumble cheese into flan case  
Mix eggs & cream together & pour over the cheese  
  
Bake for a further 30 minutes until the filling has set.