Mini Quiche

Makes 48

For the Crust:

6 ounces cream cheese, softened

1/2 pound butter, softened

2 cups flour

By hand, cream together cream cheese and butter. Blend in flour. Divide dough into 24 balls. Put one in each of 24 muffin tin depressions, pressing against bottom and sides to make a lining.

For the egg mixture:

4 eggs

1 cup milk

1/2 teaspoon salt

For the Mini Ham and Cheese Quiche:

6 ounces Swiss cheese grated

1/2 cup (about 1.5 ounces) ham cubed

For the Mini Spinach Quiche:

6ounces Swiss cheese grated

1 package chopped spinach, towel squeezed

2 tablespoons red bell pepper cubed

Instructions

 Preheat the oven to 375 degrees. Spray 48 miniature muffin cups with non-stick cooking spray.

 In a 4-cup measuring cup, combine the eggs, milk, and the salt. Whisk well. Set aside.

 To assemble the Mini Ham and Cheese Quiche: Place one tablespoon of cheese into 12 of the mini muffin cups. Evenly divide the chopped ham among the 12 cups, about 1/2 teaspoon.

 To assemble the Mini Spinach Quiche

Place one tablespoon of cheese into 12 of the mini muffin cups. Evenly divide the wilted spinach among the 12 cups, about 1/2 teaspoon. Evenly divide the chopped red pepper into the mini muffin cups.

Pour egg mixture into each of the 48 cups, filling to within 1/4 inch of the top. Bake at 375 degrees until golden brown, about 25 to 30 minutes. Cool slightly and serve warm.