



# Sausage & Egg Pie

## Ingredients:

- 1 pie shell
- 1/2 lb. breakfast sausage, used Swaggerty's Farm
- 1 small onion diced, optional
- 1-1/2 cups cheddar cheese, shredded
- 4 large eggs, beaten
- 1 cup half and half
- 1/2 tsp onion powder
- 1/4 cup salted butter, melted
- 1/2 tsp black pepper
- 1/4 cup self-rising flour



## Instructions:

Pre-bake the pie shell at 400°F for 20 minutes, then reduce the temperature to 350°F. Cook sausage with onion, drain. Mix eggs, half-and-half, onion powder, butter, and pepper. Then, add flour and whisk until smooth. Stir in sausage, onion, and 1 cup cheese. Pour into shell. Bake at 350°F for 40 min, top with remaining cheese, and bake 20 min. The pie must rise in the middle as high as it is on the sides to be done. It could take longer.



Important: if using all-purpose flour, add 1/2 tsp baking powder.