

Sausage, Egg & Cheese Pie

1 PIE SHELL
1/2 LB. BREAKFAST SAUSAGE
1 SMALL ONION DICED (OPTIONAL)
1 1/2 CUPS SHREDDED CHEDDAR CHEESE
4 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

Pre-bake the pie shell at 400 degrees for 12 minutes. Turn the oven down to 350 degrees after removing the crust. Brown the breakfast sausage with onion and drain if needed. In a medium bowl, combine eggs, half and half, onion powder, butter, and pepper. Beat. Add flour and beat well. Add sausage, onion, and 1 cup of cheese. Pour this mixture into the pie shell. Bake at 350 degrees for 40 minutes. Top the pie with the remaining cheese and bake for another 20 minutes.

IMPORTANT: IF USING ALL-PURPOSE FLOUR, ADD 1/2 TSP. BAKING POWDER.