



Three Cheese and Onion Easter Egg Pie

READY IN



125 min.

SERVINGS



8

CALORIES



357 kcal

DESSERT

Ingredients

- ☐ 8 servings pepper black freshly ground to taste
- ☐ 0.3 cup butter melted
- ☐ 0.8 cup buttery round crackers crushed finely
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup half-and-half
- ☐ 3 hardboiled eggs peeled sliced
- ☐ 2 tablespoons ice water or as needed
- ☐ 0.3 cup parmesan cheese grated
- ☐ 0.5 teaspoon salt

- ☐ 8 ounce cheddar cheese shredded
- ☐ 0.5 cup mozzarella cheese shredded
- ☐ 0.5 teaspoon sugar white
- ☐ 1 large onion yellow sliced

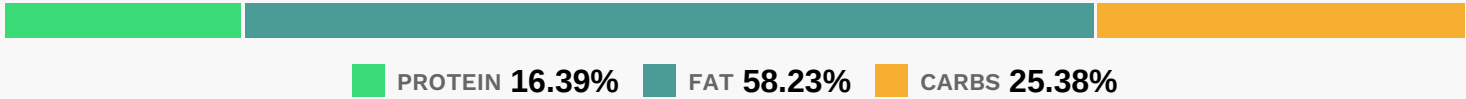
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ pie form

Directions

- ☐ Whisk flour, salt, and sugar in a bowl; work 1/2 cup unsalted butter pieces into dry ingredients with your fingers until flour mixture looks like coarse meal.
- ☐ Mix ice water into dough a little at a time until it just holds together. Form into a ball and press dough down to form a flat disk; wrap in plastic wrap and refrigerate at least 1 hour.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Roll dough out to a circle on a floured work surface and fit crust into a 9-inch pie dish; crimp the edges.
- ☐ Place onion slices into a saucepan, cover with water, and bring to a boil; reduce heat to medium and boil until onion is translucent, about 5 minutes.
- ☐ Drain and cool onion slices; spread into bottom of pie crust and top with Cheddar, mozzarella, and Parmesan cheeses in layers.
- ☐ Spread egg slices over cheese.
- ☐ Pour half-and-half over filling and sprinkle with black pepper.
- ☐ Mix buttery round cracker crumbs and 1/4 cup melted butter in a bowl; sprinkle crumb mixture evenly over pie.
- ☐ Bake in the preheated oven until browned, about 40 minutes.

Nutrition Facts



Properties

Glycemic Index:38.51, Glycemic Load:11.59, Inflammation Score:-6, Nutrition Score:10.935217479001%

Flavonoids

Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 3.81mg, Quercetin: 3.81mg, Quercetin: 3.81mg, Quercetin: 3.81mg

Nutrients (% of daily need)

Calories: 357.04kcal (17.85%), Fat: 23.08g (35.51%), Saturated Fat: 12.52g (78.23%), Carbohydrates: 22.64g (7.55%), Net Carbohydrates: 21.64g (7.87%), Sugar: 2.56g (2.85%), Cholesterol: 127.08mg (42.36%), Sodium: 558.38mg (24.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 14.62g (29.23%), Selenium: 23.62µg (33.74%), Calcium: 307.22mg (30.72%), Phosphorus: 264.8mg (26.48%), Vitamin B2: 0.4mg (23.54%), Folate: 58.92µg (14.73%), Vitamin B1: 0.22mg (14.36%), Vitamin A: 687.65IU (13.75%), Vitamin B12: 0.75µg (12.52%), Zinc: 1.85mg (12.32%), Manganese: 0.21mg (10.68%), Iron: 1.53mg (8.5%), Vitamin B3: 1.51mg (7.53%), Vitamin B5: 0.58mg (5.82%), Vitamin E: 0.85mg (5.67%), Magnesium: 21.13mg (5.28%), Vitamin K: 4.75µg (4.53%), Vitamin B6: 0.09mg (4.5%), Vitamin D: 0.63µg (4.17%), Fiber: 1g (4%), Potassium: 134.52mg (3.84%), Copper: 0.06mg (2.98%), Vitamin C: 1.52mg (1.85%)