



Tomato and Cheddar Pie

READY IN



45 min.

SERVINGS



8

CALORIES



459 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon apple cider vinegar
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoons pepper black freshly ground
- ☐ 1 cup buttermilk
- ☐ 8 ounces sharp cheddar cheese extra-sharp grated
- ☐ 1.5 tablespoons cornmeal
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons optional: dill fresh chopped

- ☐ 0.8 teaspoon kosher salt
- ☐ 0.5 cup mayonnaise
- ☐ 0.5 ounce parmesan finely grated
- ☐ 1 spring onion trimmed chopped
- ☐ 2 teaspoons sugar
- ☐ 2 pounds tomatoes cored ripe cut into 1/4" slices
- ☐ 6 tablespoons butter unsalted chilled cut into 1/2" cubes ()

Equipment

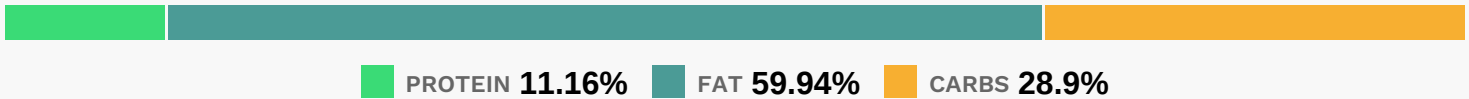
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ aluminum foil
- ☐ pie form

Directions

- ☐ Whisk first 4 ingredients in a medium bowl. Using your fingertips, rub in butter until coarse meal forms and some small lumps remain. Stir in buttermilk and knead gently with your hands until dough forms. Wrap dough in plastic and chill for 1 hour.
- ☐ Lay tomatoes in a single layer on a baking sheet lined with 2 layers of paper towels.
- ☐ Place another 2 layers of paper towels on top of tomatoes.
- ☐ Let stand for 30 minutes to drain.
- ☐ Preheat oven to 425°F.
- ☐ Roll out dough between 2 sheets of plastic wrap to an 11" round.
- ☐ Remove top layer of plastic wrap. Invert dough onto pie dish. Carefully peel off plastic wrap.
- ☐ Toss both cheeses in a medium bowl until evenly incorporated. Reserve 1/4 cup of cheese mixture.

- ☐ Whisk scallion,mayonnaise, dill, vinegar, sugar, salt,and pepper in a small bowl.
- ☐ Sprinkle cornmeal evenly over bottom ofcrust, then top with 1/2 cup cheese mixture.Arrange 1/3 of tomatoes over cheese, overlappingas needed.
- ☐ Spread half of mayonnaisemixture (about 1/3 cup) over. Repeatlayering with 1 cup of cheese mixture, 1/2 ofremaining tomato slices, and remainingmayonnaise mixture.
- ☐ Sprinkle remaining1 cup cheese mixture over, then remainingtomato slices.
- ☐ Sprinkle with reserved 1/4 cupcheese mixture. Fold overhanging crust upand over edges of tomato slices.
- ☐ Bake pie until crust is golden and cheeseis golden brown, 35–40 minutes (checkcrust halfway and tent with foil if it's gettingtoo dark).
- ☐ Let pie cool at least 1 hour and upto 3 hours before slicing and serving.

Nutrition Facts



Properties

Glycemic Index:74.7, Glycemic Load:20.86, Inflammation Score:-8, Nutrition Score:15.896521754887%

Flavonoids

Naringenin: 0.77mg, Naringenin: 0.77mg, Naringenin: 0.77mg, Naringenin: 0.77mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg Quercetin: 0.87mg, Quercetin: 0.87mg, Quercetin: 0.87mg, Quercetin: 0.87mg

Nutrients (% of daily need)

Calories: 458.54kcal (22.93%), Fat: 30.73g (47.28%), Saturated Fat: 13.44g (83.98%), Carbohydrates: 33.34g (11.11%), Net Carbohydrates: 30.89g (11.23%), Sugar: 5.8g (6.44%), Cholesterol: 61.31mg (20.44%), Sodium: 708.06mg (30.79%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.88g (25.76%), Vitamin K: 36.72µg (34.97%), Calcium: 321.88mg (32.19%), Vitamin A: 1586.86IU (31.74%), Selenium: 20.69µg (29.56%), Phosphorus: 255.68mg (25.57%), Vitamin B2: 0.37mg (21.67%), Vitamin B1: 0.32mg (21.26%), Folate: 84.56µg (21.14%), Vitamin C: 15.9mg (19.28%), Manganese: 0.39mg (19.26%), Vitamin B3: 2.63mg (13.13%), Zinc: 1.71mg (11.42%), Iron: 2.04mg (11.35%), Potassium: 385.63mg (11.02%), Vitamin E: 1.59mg (10.59%), Fiber: 2.45g (9.82%), Magnesium: 34.01mg (8.5%), Vitamin B12: 0.49µg (8.24%), Vitamin B6: 0.15mg (7.52%), Copper: 0.14mg (7.09%), Vitamin B5: 0.53mg (5.27%), Vitamin D: 0.75µg (5.03%)