

Cheese Pie

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Cheese Pie recipe

Ingredients & Quantities

- 8oz of Plain Flour
- 2oz of Butter
- 2oz of Lard
- 1 small Onion
- 2 Eggs
- 1/2 pint of Milk
- 1/2lb of Cheese (Cheddar)

Method

1. Mix the flour, margarine and lard together to form a dough - add a little water to improve consistency.
2. Roll this pastry out in to a flan dish and blind bake for about 10 minutes.
3. Add the chopped up onion and grated cheese to the pastry base, covering it all.
4. Beat the eggs in to the milk and then add this all to the flan dish.
5. Bake in oven at 300F/160C for approx. 30 minutes.

Notes: a mature cheddar adds extra flavour to this dish.