

## No Crust Quiche

Flour, general purpose, 11 ounce  
Milk, non-fat dry, 1/2 ounce  
Salt, 1 teaspoon  
Sugar, granulated, 1 ounce  
Baking soda, 1 teaspoon  
Combine dry ingredients in mixing bowl.

Shortening, 2 ounces  
Cut in shortening until evenly distributed.

Milk, 1-1/2 quarts  
Eggs, 13  
Garlic powder, 1 Tablespoon  
Blend milk, eggs and garlic powder into mixture.  
Mix for 2 minutes at low speed.  
Scrape down bowl, mix for 2 minutes at medium speed.

Cheese, 2 pounds  
Ham, diced 1 pound  
Add cheese, mix for 1 minute at low speed

Pour mixture evenly into 2 well-greased half-pans.  
Bake at 400 degrees for 15 minutes; reduce heat to 325 degrees for  
50 minutes or until set and lightly browned.  
Let stand for 5 minutes.