



### Apple Cinnamon Dessert Quiche

Yield: 14 servings

*Ingredients:*

|         |                                 |
|---------|---------------------------------|
| 1 qt    | Sweet Eggspedites (Richs 06381) |
| 2 cups  | Streusel Crumbs                 |
| 4 tsp   | Cinnamon                        |
| 2 tsp   | Nutmeg                          |
| 2/3 cup | Brown Sugar, packed             |
| 4 cups  | Graham Cracker Crumbs           |
| 4 cups  | Apple Slices                    |

*Directions:*

1. Spray a 12"x20"2" baking pan with pan spray and spread the graham cracker crumbs over the bottom of the pan.
2. Place the apple slices over the crumbs.
3. Combine the thawed quiche mix, spices and brown sugar and whisk together, then pour over the apple slices evenly.
4. Sprinkle the streusel crumbs over the top of the quiche.
5. Bake at 325°F in a convection oven 40-50 minutes or until a knife blade inserted into the center of the quiche come out clean.
6. Cool slightly and cut into 24 squares. Garnish with whipped topping and serve either warm or chilled.

Recipe and photo courtesy of Rich's