

# GF Mini Pancetta (or Bacon) and Egg Cups with Cheddar

Filling: Brunch, by Jennifer Donovan

Internet address: <https://fromscratchfast.com/easy-gluten-free-pie-crust/>

One online recipe and a cookbook recipe - combined



Butter, for greasing

## FILLING:

2 tablespoons whole grain mustard

12 slices pancetta, or bacon (diced) cooked and drained

12 small eggs

Freshly ground black pepper

1/2 teaspoon paprika

1 cup grated Cheddar cheese, or more if needed

2 tablespoons fresh parsley

GF PIE CRUST: (makes enough for a double crust)

2 1/2 cups GF flour, plus more for the board

1/2 teaspoon sea salt

2 sticks unsalted butter, in 1/2" dice

1 teaspoon apple cider vinegar

1/3 cup cold water, or up to 1/2 cup

Yield: 12 cups

*Per Serving (excluding unknown items): 252 Calories; 24g Fat (84.6% calories from fat); 9g Protein; 1g Carbohydrate; trace Dietary Fiber; 237mg Cholesterol; 260mg Sodium; trace Total Sugars; 1mcg Vitamin D; 102mg Calcium; 1mg Iron; 90mg Potassium; 150mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 12

Take care **NOT** to force the dough circles into the muffin pans - stretching - as this will lead to the dough shrinking while it is baking.

So, gently ease dough into the pan and gently press it into the edges.

1. Preheat oven to 350°F. Lightly grease a 12-cup muffin pan.

2. Roll dough (using half of the below recipe) to 1/4 inch thickness on a lightly floured board and cut out 12 circles approximately 5" in diameter. Gently lift and insert dough into muffin pan, pleating sides as necessary to fit into the cups. Do not stretch the dough.

3. Place about 1/2 teaspoon of mustard into the base of each pastry shell and add the pancetta (or bacon).

4. Separate the eggs. Gently place an egg yolk into each muffin cup. Very lightly mix the egg whites so they will pour easily. Add just enough egg white into each muffin cup to fill the shell about 2/3 full. **DO NOT** overfill. Season to taste with pepper and paprika, and sprinkle grated cheese evenly over the tops of the pastries.

5. Bake for 20-25 minutes, or until the egg is set and the cheese is golden brown. Serve warm, sprinkled with chopped parsley.

6. CRUST: Put the flour, sea salt and sugar, if using, in a food processor and pulse to combine.

7. Sprinkle the cold butter over the flour in the food processor. Pulse until the mixture looks crumbly with larger, pea-sized chunks of butter (those chunks of butter equal a flaky crust!). Drizzle the apple cider vinegar over top.

8. Turn the machine on and immediately start drizzling cold water through the feed tube. Stop the machine once the mixture starts to come together and looks shaggy. Give the dough a pinch—if it sticks together, it's ready to go. If not, turn the machine on again and drizzle in a bit more water. You might not need all of the water—you're looking for a shaggy dough, not a cohesive ball. Do **NOT** over-process the dough - it's good to have little visible chunks of butter, which make a flakier crust.

9. Transfer the dough to a lightly floured surface and shape it into a ball. Divide the dough into 2 equal pieces and form each into a flat disk. Wrap the disks in plastic wrap and refrigerate them for at least 30 minutes or for up to 2 days. Do Ahead: The wrapped disks can be placed in zip-top freezer bags and frozen for up to 3 months. Thaw in the refrigerator overnight before using.

10. If the dough has been in the fridge for several hours, let it sit at room temperature until slightly softened, about 10-20 minutes. Roll it out on a lightly floured piece of parchment paper. If the dough immediately starts to crack once you start rolling, it's too cold—give it a few more minutes to warm up. If the edges crack as you roll (which they probably will, so no fear!) simply patch them as needed.