

“Impossible” Gluten-Free Ham and Cheese Pie

Serves 8

“Impossible” because the crust magically appears from the combined ingredients

Ingredients:

<i>3 tablespoons unsalted butter (1 softened plus 2 melted)</i>	<i>½ cup sorghum flour sifted (or gluten free flour plus ¼ teaspoon xanthan gum)</i>
<i>3 tablespoons finely grated Parmesan cheese</i>	<i>¾ teaspoon baking powder</i>
<i>8 ounces Gruyere cheese, shredded (2 cups)</i>	<i>½ teaspoon pepper</i>
<i>4 ounces thickly sliced deli ham</i>	<i>¼ teaspoon salt</i>
<i>4 green onions, minced</i>	<i>1 cup half-and-half</i>
	<i>4 large eggs, lightly beaten</i>
	<i>2 teaspoons Dijon mustard</i>
	<i>½ teaspoon ground nutmeg</i>

1. Adjust oven rack to lowest position and heat oven to 350°.
2. Grease 9” pie plate with softened butter, then coat plate evenly with Parmesan cheese (or use an 8”x8” baking dish & cut into 1” squares)
3. Combine Gruyere cheese, ham, and green onions in a bowl
4. Sprinkle cheese and ham mixture evenly in bottom of prepared pie dish
5. Combine flour, baking powder, pepper, and salt in now empty bowl
6. Whisk in half-and-half, eggs, melted butter, mustard, and nutmeg until smooth
7. Slowly pour batter over cheese and ham mixture in pie dish
8. Bake until pie is light golden brown (30-35 minutes)
9. Let cool on wire rack for 15 minutes
10. Slice into wedges and serve warm