Eat with Ease Recipe

Carrot Cashew Quiche

8 servings

**Ingredients**

* 1/2 cup butter
* 1 can of sliced cooked carrots
* 1 cup cashews
* 1/2 cup honey
* 3 eggs
* 1 1/2 cups heavy cream
* 1/2 teaspoon nutmeg
* 1/2 teaspoon [salt](http://allrecipes.com/recipe/carrot-cashew-quiche/detail.aspx?event8=1&prop24=SR_Title&e11=carrot%20cashew%20quiche&e8=Quick%20Search&event10=1&e7=Home%20Page)
* 1 (9 inch) pie crust

**Directions**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Chop the cashews into small, fine pieces.
3. Melt the butter. Combine butter with all ingredients except the carrots in a mixing bowl. Mix well, with an electric beater if possible.
4. Pour this mixture into the pie crust.
5. Drain carrots and sprinkle them into the mixture in the pie crust.
6. Cover the outer crust with a thin strip of aluminum foil.
7. Bake 40-60 minutes in the preheated oven, until a toothpick inserted in the center comes out clean.

**Original recipe (before we altered it) from:**

**GiaMamaMia posted at** [**www.allrecipes.com**](http://www.allrecipes.com) **under food title above.**