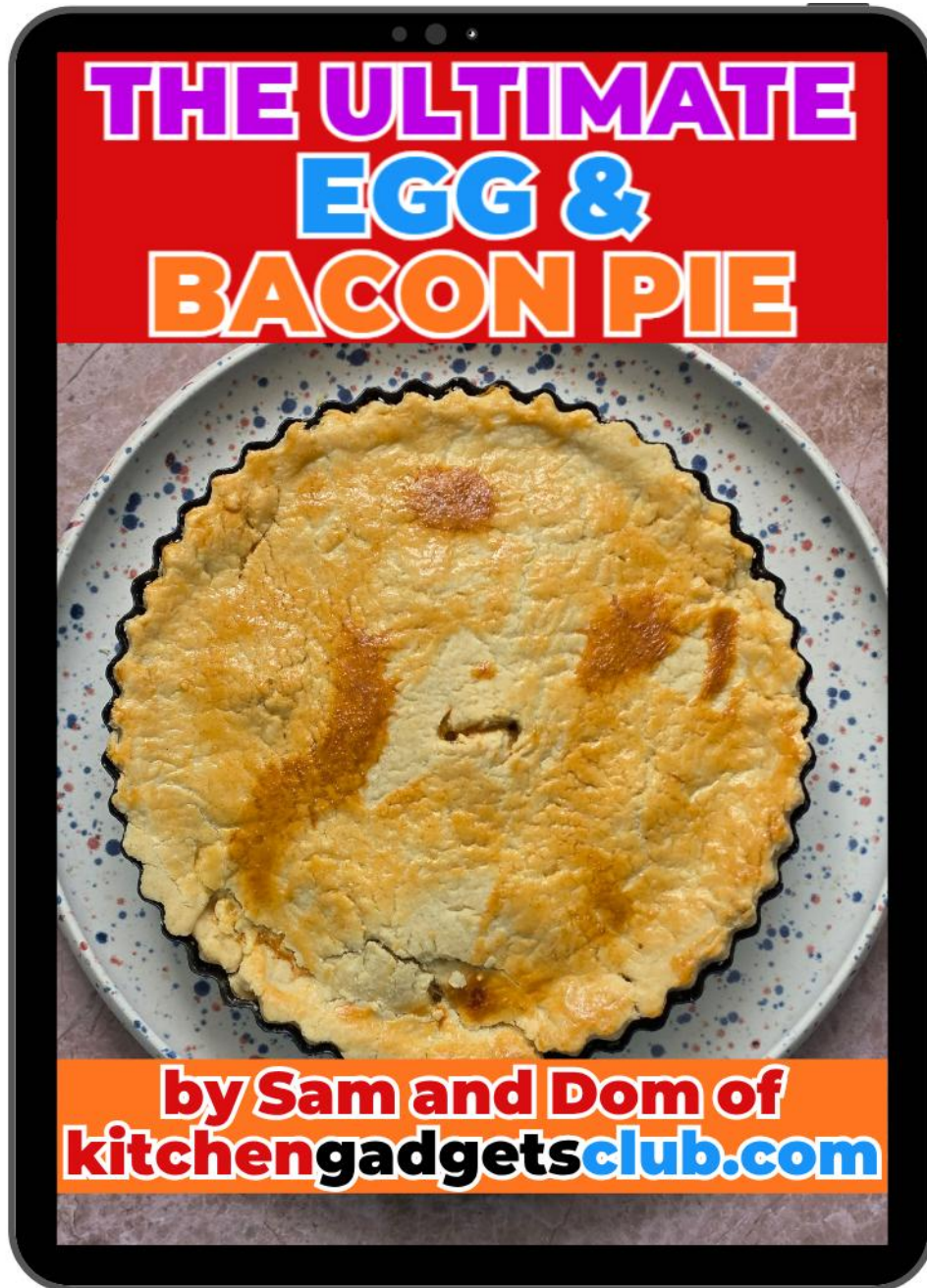


The Ultimate Egg & Bacon Pie



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We're Sam, Dom & Kyle and thanks so much for downloading our free egg and bacon pie recipe. We made this recipe into an ebook as we loved it so much that we just didn't want it to be forgotten about.

It may not have made the cut into our air fryer cookbooks but that didn't mean it wasn't a delicious recipe full of great memories and full of our air fryer knowledge.

But who are we and why listen to us?

We are Sunday Times Bestselling air fryer authors with more than 250,000 air fryer books so worldwide and have been air frying since 2012.

We have an oven-free kitchen and cook just with our gadget babies. We have



more gadgets than I can name as whenever anyone asks me what I have on the radio I always seem to miss some!

But it's mainly a mix of air fryers, slow cookers, pressure cookers, which means the likes of the Ninja Foodi work well for us too as they combine a mixture of gadgets.

Why an egg and bacon pie recipe? We often get a lot of questions about baking with the air fryer and if you can also make the same thing using the Ninja Foodi. So this was the opportunity to show you how to blind bake and then make your egg and bacon pie in either an air fryer or a ninja foodi.

Below in this ebook you will find:

Firstly, the process of blind baking and if you even need to.

Secondly, the recipe for an egg and bacon pie and trust me this is a keeper

Thirdly, we have added extra resources so that you can follow us for more recipes like this one.

As Featured in Kitchen Gadgets Club!



[Over at KGC we have more than 1000 everyday kitchen gadget recipes](#) that you can access as part of the membership **including egg and bacon pie and lots more baking treats.**

As we add at least 4 new ones every week by the time you hit the link there will be even more.

What is also amazing is that the recipes are ad free, ai free and you have our wealth of kitchen gadget experience to help you get confident with your kitchen gadgets. [So why not join here its as cheap as £1 a week!](#)

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Plus, we have a **LOT OF AIR FRYER RECIPES**, and I mean A LOT!
So after getting through the this recipe you will have even more to
try.

But before you head over for all those recipes let's dive into this
egg and bacon pie.....

Love Sam, Dom & Kyle xx

The Cookbook & The Egg & Bacon Pie

It was November 2021, and there I am sending in the first recipes to my editor for my first ever book. They really don't look very fancy when you send them in, compared to how they look when you open a cookbook and flick through the pages.

It's a plain Word Doc with a recipe title, introduction, servings, prep and cooking time and of course the recipe steps. That is, it. No photograph yet and it's the start of the process.

Usually, you would send in full chapters so that its easy for the editor to imagine a chapter done and for them not to be going back and forth too much. I also liked to batch so I would often send in 2-3 chapters at once, with about 12 chapters in an entire cookbook.

In our first book we had a big baking double chapter. One for savoury and one for sweet. Homemade savoury pies had been planned. So had homemade pizza, pull apart bread rolls, quiche, cheese muffins and of course chicken pie alongside our egg and bacon pie.

We also had in the book our shortcrust pastry that was used in our egg and bacon.

It was then sent in. It was edited and it was ready for its January photoshoot.

Then my very special online reader died from Covid. He was messaging me from hospital telling me he just wanted a cherry pie.

He never made it home to have his cherry pie so I asked the publishers if we could have sweet pie 3 ways (we already had

apple pie planned) and we extended it to apple pie, cherry pie and pumpkin pie. With more space planned a recipe had to go. The casualty was the egg and bacon.

My editor then gave me it back ready to use in another book and book 2 happened, she then tweaked it and lol we ran out of space again. Choosing sausage rolls instead. They are very good sausage rolls, but the egg and bacon got left out again!

Then same again with our multicooker book we needed more space for our cheesecake!

Then fast forward to 2026 and I was flicking through my old recipe folders and I found the edited recipe and thought I have to share this with you as it is just such an amazing recipe and my late grandmas too.

So that is the backstory, but lets now get back to that question, shall we?.....

To Blind Bake Or Not To Blind Bake?

Now that is the ultimate question, which I found myself getting asked during the making of our first cookbook "[The Complete Air Fryer Cookbook](#)".

And I said **NO**.

Just because back then the air fryers were very simple and as you could only fit in them a small pie, it had time for the crust to cook which the pie filling without it having any raw spots.

Yet now there are a lot of supermarket brands of air fryers and other low quality air fryer brands that are not as good and are not doing a great job of cooking the food all over.

This leads me to wanting to show you now how to use the air fryer to blind bake and get it started.

I recommend you try a pie or a quiche in the air fryer and decide after cooking it if you feel it needs it or follow our blind bake instructions.

If you are blind baking, then this is how it is done:

Start by making your pastry and adding it to your pie dish first like you would if you were making any pie or quiche.



Then if you have any holes then add a little pastry to them as you have an egg mixture here, you don't want it leaking out at all.

Then layer the pie dish with a paper liner or cut grease proof paper to size then fill with baking beans.



Its important you add the paper liner, otherwise the beans will create a texture into the pie crust. You also want a bit of an overhang to make it easy to get in and out of the air fryer or Ninja Foodi.

We were using the Ninja Foodi so we added it to the rack though you might be putting it directly into the air fryer basket.



Then press bake or air fry (depending on the settings you have, for 30 minutes at 160c/320f.

Then when you remove it after blind baking you will have a lovely crust and some warm baking beans!



Then that is just how easy it is to use the air fryer or any gadget with an air fryer setting for blind baking.

The next step is to fill your pie crust and make your egg and bacon pie using the air fryer.

Let's Make An Egg & Bacon Pie

What I find is easiest to do next is to prep the filling and at the same time cook the bacon in the air fryer. You can then be making use of your time and be getting the pie back on.

Slice your bacon into chunks. You can use back bacon, streaky, smoked bacon, or whatever you prefer.

To save on a greasy air fryer we used a paper liner for this. You can also add in some onion so that you could make a bacon and onion pie.



Then back bacon (what we used which is leaner) takes longer to get crispy so you can start off with our cooking time and temp and then adjust if you need longer. So start with 200c/400f for 8 minutes.



Then once the bacon is cooked to your liking you can remove it from the air fryer. Then transfer it to a plate with some kitchen towel/paper towels and then you can use this to soak up the excess bacon fat.



In the meantime crack your eggs into a mixing jug and then also add in the milk and give them a good mix with any other seasonings you are adding too.



But a good tip for you – put to one side a little of the egg (before adding the milk) and then this can become your egg wash for the top of your pie without needing to use another egg. Because isn't it annoying when you use a tiny bit of egg wash for a pie and then you are left with $\frac{3}{4}$ of an egg sat in the fridge?



Then add the bacon into the pie crust, spreading it out for an even egg and bacon pie. Then pour over the egg mixture.



Then roll the pastry over the pie and add a snip in the top for the air to escape and brush the top with the egg wash.

Cook the pie in the Ninja Foodi or any air fryer for 25 minutes at 180c/360f or until the pie is cooked through.

You will then have a golden egg and bacon pie!



You have now made a delicious egg and bacon pie – wasn't that easy?

Its now ready for serving and enjoying.

And of course, if you love this kind of bakes, we have a similar system for making our quiche lorraine and other bakes so don't forget to [join kitchen gadgets club](#) and [subscribe to our YouTube channel](#) for more like this.

Because it's handy to have a recipe to print off below you will find the recipe that you can then print off for later, without all the pictures, then follow along at home in your kitchen.

Grandma's Egg & Bacon Pie

My grandma Kitty loved to bake and would make the best egg and bacon pie. Because my dad loved it so much, she would make one for my grandad and one for my dad to take home. This is her egg and bacon pie, recreated for the air fryer.

Prep Time: 12 mins **Cook Time:** 55 mins **Servings:** 8

Equipment:

- Any Air Fryer Or Ninja Foodi

Ingredients:

- 4 thick rashers/slices smoked bacon
- 4 large eggs
- 2 tbsp whole milk/full-fat milk
- 1 tsp dried parsley
- 1 tsp dried thyme
- Salt and black pepper

For the homemade shortcrust pastry

- 375g/9oz/2 cups plain/all-purpose flour, plus extra for dusting
- 190g/4½oz/½ cup salted butter, softened,
- 3 tbsp cold water (fine to use from the tap)
- Salt and black pepper

Method:

01 Start by making the pastry. Sift the flour into a bowl and cut the butter into 1cm/½ inch chunks. Add the butter to the bowl and season with salt and pepper, then use your fingertips to rub

the fat into the flour. Shake your bowl and any big bits will rise to the top. When the mixture resembles breadcrumbs, add the water, a little at a time, mixing as you go until the mixture comes together into a dough.

02 Roll out the dough on a flour-dusted surface until it is a circle large enough to generously line the base and sides of a 18cm/7 inch pie tin, and about 3mm/1/8 inch thick. Line the tin, then roll a rolling pin over the top of the pie tin and it will allow the overhang to perfectly drop off. Put the remaining pastry to one side for doing the top of the pie later.

03 Add a layer of paper liner, grease proof paper, or baking paper to your pie tin over the pastry. Then cover with a full layer of baking beans. Then lower the pie tin into the air fryer or the rack for your Ninja Foodi. Press bake or air fry and set the temperature to 160°C/320°F and blind bake for 30 minutes.

04 When the air fryer beeps, remove the pie crust, put the baking beans and the paper liner to one side and you will have a golden pie crust ready for its fillings.

05 Slice the bacon into 2cm³/₄ inch squares, then put it into the air fryer basket and spread it out so that it cooks evenly. Set the temperature to 200°C/400°F and cook for 8 minutes.

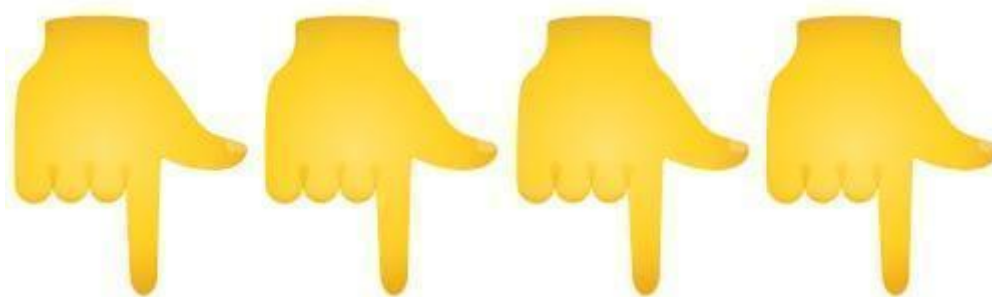
06 When the air fryer beeps, check the bacon for crispness and add a couple of extra minutes if it's not crispy enough for you. Transfer the bacon to a plate lined with kitchen/paper towel to drain excess fat from the bacon.

07 Crack the eggs into a mixing jug and beat with a fork. Transfer 1 tablespoon of the beaten egg to a small bowl and set aside (this will be your egg wash for the top of the pie). Add the milk, along with the parsley, thyme and a generous seasoning of salt and pepper.

08 Scatter the bacon pieces evenly into the pie case, then pour in the egg mixture. Roll out the remaining pastry to make a circle large enough to cover the top of the pie. Place the lid on top of your pie and crimp the pastry together around the edges to seal. Finish by brushing a coating of egg wash over the top of the pie and also use scissors to create a pie hole in the top for the steam to escape from.

09 Gently place the pie into the air fryer basket or the rack if using a Ninja Foodi, set the temperature to 180°C/360°F and cook for 25 minutes. Then check the doneness of the pie and add a little longer if needed.

More Great Recipes



Would you like more? You can access more than 1000 recipes over at KitchenGadgetsClub.com. This is a small sample of the kitchen gadget recipes available, and we hope you love it as much as we do!

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[Free Weekly Newsletter](#) – We also have a free weekly newsletter over at KGC which comes out every Monday, and you can sign up for it here. We talk about kitchen gadgets, what we are cooking, what's happening, what's new on our podcast and so much more.

[Our Cookbooks \(so far\)](#) – We are also the authors of The Complete Air Fryer Cookbook, Air Fryer Easy Everyday, The Complete Multicooker Cookbook, The Complete Pressure Cooker Cookbook and our two time and temp charts which shares the cooking times for more than 275 everyday foods. [You can get them all here.](#)

Or connect with us on [Facebook](#), [YouTube](#) or [Tiktok](#).

Enjoy your recipe love Sam, Dom & Kyle xx