

Noah's Zucchini Slice

Makes: 10 slices



Equipment Needed

baking paper
chopping board
knife
whisk
grater
baking dish, 33cm x 23cm
spatula
measuring cups
2 large mixing bowls

Ingredients

5 eggs
150g flour (1 cup)
375g zucchini, coarsely grated
1 large spring onions, finely chopped
200g bacon, chopped
1 cup (200g) coarsely grated cheese
60mls (¼ cup) olive oil

Method

1. Preheat oven to 170°C.
2. Line baking dish with baking paper.
3. Using a hand whisk beat the eggs in a large bowl.
4. Measure flour into a large bowl.
5. Whisk the eggs into the flour and beat until smooth.
6. Add zucchini, onion, bacon, cheese and oil. Stir to combine.
7. Pour into pan and level off.
8. Bake 30 mins or until cooked. Remove from oven and allow to cool a little in dish.
9. On a chopping board slice into 10 pieces.