

Zucchini Slice



Classification:

Everyday

Serves:

12

Prep. Time:

25 min

Cooking Time:

25 min

Ingredients:

- 6 eggs
- 1 ½ cups wholemeal self-raising flour
- 1 cup tasty cheese, grated
- 3 medium zucchinis, grated (squeezed of excess liquid)
- 1 carrot, grated
- 1 brown onion, finely diced
- 1 clove garlic, crushed
- ½ tsp pepper

Method:

1. Preheat oven to 180°C (fan-forced). Line loaf tin with baking paper.
2. Add eggs to a large bowl and whisk.
3. Add remaining ingredients to the bowl.
4. Pour mixture into the tin and bake for 25 minutes, or until a knife inserted comes out clean.
5. Allow to cool for 10 minutes in the tin before transferring to a wire rack to cool completely.

Equipment:

- Knife
- Chopping board
- Grated
- Mixing bowl
- Mixing spoon
- Loaf tin
- Baking paper
- Whisk
- Oven

Tips and Variations:

- Slice and refrigerate or freeze individual portions.