

Zucchini Slice

Equipment Needed <ul style="list-style-type: none">• Chopping boards and mats• Knife• Measuring cups• Scales• Baking paper• 15cm x 25cm tin• Large mixing bowl• Fork• Grater• Oven at 180°C	Ingredients <ul style="list-style-type: none">• 300g zucchini, grated• 1 small onion, finely chopped• 2 rashers bacon, diced (optional)• 3 eggs• 1 cup self-raising flour• 80g grated cheese• 1/2 cup vegetable oil• pinch of salt and pepper
Notes: <ul style="list-style-type: none">• Work in pairs• Make 1 zucchini slice per pair• Your zucchini will be grated, please grate for the next group Method <ol style="list-style-type: none">1. Collect equipment and ingredients.2. Preheat oven to 180°C.3. Finely dice the bacon (if using).4. Finely dice the onion.5. Grate the cheese.6. Sift flour into a bowl.7. Add all other ingredients, zucchini, onion, bacon, cheese, oil, eggs, salt and pepper.8. Mix well using a fork.9. Line the tin (base and sides) with baking paper.10. Pour zucchini slice mix into lined tin.11. Bake for 30 - 40 minutes or until cooked through and set.12. Cool in tin for 5 mins, then remove from tin and place onto wire cooling rack. Zucchini for next group <p>Wash and dry the zucchini, then grate. Squeeze out excess liquid. Freeze any extra grated zucchini.</p>	