Zucchini Slice

This healthy zucchini slice is quick and easy to whip up and is absolutely delicious! Throw in some extra veggies (or bacon/ham) for something different!

Ingredients

4 zucchinis, grated
1 cup self-raising flour
1 cup cheese
1 onion, finely diced
¼ cup olive oil
1 teaspoon baking powder
5 eggs
Salt & pepper, to taste

Equipment

Measuring spoons
Large bowl
Spoons
Spatula
Serving platters
Brush
Knife
Oven tray
Grater

Instructions

1. Preheat oven to 180C and line 15x30cm baking tray with baking paper
2. Grate the zucchini and put in a colander with a tea towel over a large bowl. Wring the excess moisture out of the zucchini.
3. Whisk eggs in a large mixing bowl. Add flour and baking powder and mix until smooth.
4. Add grated zucchini, onion, cheese, olive oil, eggs, salt and pepper, and mix together until well combined.
5. Pour mixture into a tray (or trays) and sprinkle some extra cheese on top.
6. Place in the oven for 30-40 minutes or until fully cooked through and slightly browned.