**Autobarn Zucchini slice**

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**Ingredients**

∙ 300g zucchini (approx. 1 large or 2 small) ∙ 1 small onion

∙ 3 eggs

∙ 1 cup self-raising flour

∙ 80g grated cheese

∙ ½ cup vegetable oil

∙ ½ tsp salt

∙ Freshly ground black pepper

**Equipment Needed**

∙ Chopping board and non-slip mat ∙ Knife

∙ Measuring cups, spoons, and scales ∙ Large mixing bowl

∙ Grater

∙ Fork

∙ Spatula

∙ 15 x 25cm baking tin

∙ Baking paper

∙ Wire cooling rack

Notes:

∙ Optional: add 2 rashers of diced bacon to the mixture before cooking.

**Method**

∙ Preheat oven to 180 degrees and line baking tin with baking paper.

∙ Wash and grate zucchini. Take a handful of zucchini at a time and squeeze out the excess liquid into a bowl. Discard the liquid in the sink.

∙ Finely dice the onion.

∙ Grate the cheese.

∙ In the large mixing bowl, combine the zucchini, onion, cheese, eggs, self-raising flour, oil, salt and pepper.

∙ Mix well using a fork.

∙ Transfer mixture to lined baking tin, scraping it out of the bowl with the spatula. Use the

spatula to spread the mixture evenly across the tin.

∙ Bake for 40 mins or until cooked through and set.

∙ Cool in tin for 5 mins, then remove and allow to cool on wire rack (remove baking paper too).

Don’t forget to clean up! ☺

*Recipe credit: Surfside PS*

*Image credit: taste.com.au*