

# Zucchini Slice

## Equipment Needed

- Chopping boards and mats
- Knife
- Measuring cups
- Scales
- Baking paper
- 15cm x 25cm tin
- Large mixing bowl
- Fork
- Grater
- Oven at 180° C

## Ingredients

- 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:

- Work in pairs
- Make 1 zucchini slice per pair
- Your zucchini will be grated, please grate for the next group

## Method

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

Wash and dry the zucchini, then grate. Squeeze out excess liquid. Freeze any extra grated zucchini.

