

Zucchini Slice

Ingredients

375g zucchini
1 large onion
3 rashers of bacon
1 cup grated cheddar cheese
1 cup self raising flour
½ cup of oil
5 eggs
salt and pepper

Preparation

Trim ends from zucchini and grate coarsely.
Peel and finely chop onion.
Remove rind from bacon and chop finely.
Combine zucchini, onion, cheese, sifted flour, oil and lightly beaten egg.
Season with salt and pepper.
Pour into well greased 28cm x 18cm (11in x 7in) lamington tin.
Bake in a moderate (180C) 30-40 minutes until browned.

Serves 4-6.

We often bake this in muffins tins as they create a nice 'portion controlled' piece.