

FATHER BOB WEEK

Zucchini Slice

18 eggs
10 zucchinis, grated
6 3/4 cups plain flour
9 teaspoons baking powder
6 cups grated tasty cheese
6 cloves garlic, minced
3 onions, finely chopped
1 whole nutmeg grated finely
A handful of chives, chopped finely
Salt and pepper

1. Preheat oven to 180 degrees celsius
2. Peel onions and finely chop
3. Peel and crush the garlic cloves
4. Grate the cheese and zucchinis
5. Chop chives
6. Grate nutmeg
7. Melt 2 tablespoons butter in a frypan and add onions and garlic over a medium heat and fry til slightly soft.
8. Beat the eggs together in a bowl, adding the nutmeg, chives and a good sprinkling of salt and pepper
9. In a large bowl, combine all the prepared ingredients and mix thoroughly.
10. Line 2-3 baking trays (see JOLS or SAM to confirm) with baking paper and divide mixture between the baking trays equally, Place in the oven and clean your work area and bake until golden brown, perhaps 20 mins, depending g on the oven.
11. When golden, take out of oven and leave to cool thoroughly for the next class to cut and bag.
12. Cut and bag up the slice from the previous class.