

# Janet's Zucchini Slice

## INGREDIENTS

375 gms zucchini  
1 large onion  
1 large carrot peeled  
3 rashers bacon  
1 cup grated cheddar cheese  
1 cup self-raising flour  
½ cup oil  
2 cloves of garlic  
5 eggs  
salt and pepper

SERVES 6.

Variation: use either large or small muffin tins, adjust cooking time accordingly.

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Point Cook VIEW Club

1. Grate unpeeled zucchini and carrot coarsely, finely chop onion, garlic and bacon.
2. Combine zucchini, carrot, onion, bacon, cheese, sifted flour, oil and lightly beaten eggs, season with salt and pepper.
3. Pour into a well greased tin (16cm x 26cm), bake in moderate oven (180c) 30 to 40 minutes or until brown.

Can be eaten either hot or cold and freezes very well.