

Ingredients

| | | Amount | Ingredient | Preparation |
|--------------|-----|--------------|--------------------|-------------|
| UL | | | | |
| | 2 | medium-sized | carrot | grated |
| | 2 | medium-sized | courgette | grated |
| | 1 | large | onion | |
| | 1 | cup | flour | |
| | 1 | tsp | baking powder | |
| | 0.5 | cup | oil | |
| | 5-6 | | egg | |
| | 1 | cup | tasty cheese | grated |
| | 0.5 | tsp | salt | |
| | 0.5 | tsp | bacon stock powder | |
| Instructions | | | | |

Instructions

May substitute 1 cup chopped silverbeet for 2 medium courgettes. Cook onion 2 mins on high with 1/2 tsp oil in microwave or fry. Silt flour and baking powder and salt. Combine oil & eggs, beat with fork or wisk, add flour etc. Mix well. Add grated vegatables, cheese, onion and stock. ***Remember to add onion*** Powr into grased container. Bake at 180 degrees C for 40-50 mins until risen and golden. Courgette slice