



ZUCCHINI SLICE

INGREDIENTS

- 5 eggs
- 1 cup self raising flour
- 375g zucchini
- 1 large onion
- 200g rindless bacon
- 1 cup grated cheddar cheese
- 1/4 cup vegetable oil

DIRECTIONS

- 1. Preheat oven to 170c.**
- 2. Beat the eggs in a large bowl until combined.**
- 3. Add the flour and beat until smooth, then add the grated zucchini, chopped onion, chopped bacon, cheese and oil, stir to combine.**
- 4. Grease and line a 30 x 20cm pan.**
- 5. Pour into the prepared pan and bake in oven for 30 minutes or until cooked through.**

FLAPJACKS

INGREDIENTS

- 140g butter
- 80g brown sugar
- 80ml golden syrup
- 225g rolled oats

DIRECTIONS

- 1. Preheat oven to 180c(160c fan forced). Grease a 16 x 26cm slice pan and line with baking paper.**
- 2. Combine butter, golden syrup and sugar in a large saucepan and stir over medium-low heat until butter has melted.**
- 3. Add the oats and stir until well combined.**
- 4. Spread the oat mixture over the base of the prepared pan. Use the back of a spoon to smooth the surface.**
- 5. Bake for 20minutes, or until the edges are golden.**
- 6. Set aside to cool in the pan for about 10 minutes. While still warm, cut into slices.**

