Zucchini Slice
Makes approx. 16 slices.

**Equipment:**
- Sifter
- Grater
- Scales
- Large mixing bowl
- Wooden spoon
- Whisk
- Lamington pan
- Spatula

**Ingredients:**
- 5 eggs
- 150g (1 cup) self raising flour, sifted
- 375g zucchini, grated
- 1 large onion, finely chopped
- 200g rindless bacon, chopped
- 1 cup grated cheddar cheese
- 60ml (1/4 cup) vegetable oil

**What to do:**

- Preheat oven to 170°
- Grease and line lamington pan with baking paper.
- Prepare ingredients according to the ingredient list.
- Whisk the eggs in a large bowl until combined.
- Add the flour and beat until smooth, then add zucchini, onion, bacon, cheese and oil and stir to combine.
- Pour the mixture into the prepared pan and bake in oven for 30 minutes or until cooked through.