

## Little Yellow Squash Slice

Makes approx. 16 slices.

<p><b>Equipment:</b></p> <p>Sifter Grater Scales Large mixing bowl Wooden spoon Whisk Lamington pan Spatula</p>	<p><b>Ingredients:</b></p> <p>5 eggs or the equivalent egg replacement 150g (1 cup) self raising flour, sifted 375g little yellow squash, grated 100g carrot, grated 1 large onion, finely chopped 200g rindless bacon, chopped 1 cup grated cheddar cheese 60ml (1/4 cup) vegetable oil</p>
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### What to do:

1. Preheat oven to 170°C
2. Chop bacon and fry gently. Remove from the frypan before the bacon becomes crispy.
3. Grease and line a lamington pan with baking paper.
4. Prepare ingredients according to the ingredient list.
5. If you are using fresh eggs, whisk them in a large bowl until combined. If you are using egg replacement, follow the directions on the packet. You may need to add some water too.
6. Add the flour and beat until smooth, then add carrot, squash, onion, bacon, cheese and oil and stir to combine.
7. Pour the mixture into the prepared pan and bake in oven for 30 minutes or until cooked through.