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Goat cheese and zucchini cake [1]

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Ingredients

150 g flour, 1 packet of baking powder, 3 eggs, 125ml skimmed milk, 2 zucchini (about 500 g), 1 brick of goat cheese, 3 tbsp. olive oil, a pinch of oregano, salt and pepper

Preparation

- 1**
Preheat the oven gas mark 6 (180 °C). Cut the zucchinis and cook them in a pan for 15 minutes. Add oregano, salt and pepper and let them simmer. In a bowl, pour the flour and baking powder, stir-in 3 eggs, olive oil and milk.
- 2**
Add zucchini and goat cheese cut into small pieces. Pour the mixture in a cake tin and bake for at least 45 min.
- 3**
Enjoy it with a green salad ... or simply cooled down and cut in small bites for a light nibble...

Cooks Note

Links

[1] <https://www.expatswoman.com/ewfood/recipes/goat-cheese-and-zucchini-cake>

[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6482?destination=printpdf/6482&token=a2a24cc457ce77d07191a2cbc9a0a71c>

[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6482?destination=printpdf/6482&token=a2a24cc457ce77d07191a2cbc9a0a71c>

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