



Impossible Pie

Recipe by School Food Matters



Serves 8-10

INGREDIENTS

- 1 onion
- 4 eggs
- 1 ½ cups grated light cheese
- 1/3 cup self-raising flour
- 1 ½ cups of light milk

OPTIONAL

ADD:

1 cup grated mixed veggies,
eg carrot, zucchini

OR:

¼ cup corn and 4 slices ham
(120g)

DIRECTIONS

1. Preheat oven to 200 degrees C or 180 degrees fan forced
2. Spray oil into a 5 cup capacity pie dish
3. Mix chopped onion, cheese and flour together
4. Place in the bottom of the pie dish
5. Mix eggs
6. Add milk and whisk
7. Pour egg mixture into pie dish on top of dry ingredients.
8. Top with grated cheese
9. Cook for 40 mins until golden on top



Afternoons

with Joel Rheinberger

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