

CHEESE AND HAM TART

PREP: 15 minutes

BAKE: 45 minutes

MAKES: 1 tart

INGREDIENTS:

- 250g cheddar cheese, grated
- 250g ham, chopped
- 1 onion, finely diced
- 1½ cups of milk
- 2 Tbsps Snowflake Self Raising Flour
- 1 tsp cayenne pepper
- 2 tsps parsley, chopped
- 3 eggs
- ¼ tsp each salt and pepper

What you need:

- Mixing bowl
- 20cm round casserole dish
- Measuring cups
- Measuring spoons
- Scale
- Flat bladed knife (*dinner knife*)
- Spatula
- Spray n' Cook

CONVERSION CHART

¼ tsp = 1.25ml	¼ cup = 60ml
½ tsp = 2.5ml	⅓ cup = 85ml
1 tsp = 5ml	½ cup = 125ml
1 Tbsp = 15ml	1 cup = 250ml

METHOD:

1. Preheat the oven to 180°C and grease the casserole dish well with Spray n' Cook.
2. Mix all the ingredients together in a large mixing bowl until well mixed.
3. Pour the mixture into the casserole dish.
4. Bake for 40-45 minutes or until set and golden brown on top.
5. Allow to cool slightly then slice and serve.
6. Keeps really well in an airtight container in the fridge for up to 1 week.

**Also great for making mini cheese & ham bites, by spooning into a cupcake tin and baking for 25 minutes. Makes about 24-36.*



NOTES AND TIPS

This Cheese Tart recipe can easily be adapted to make Mini Cheese and Ham Bites with a few minor adjustments:

- Instead of pouring the mixture into a casserole dish, spoon the mixture into the holes of a greased cupcake tin and bake for 25 minutes.
- The quantity of the mixture for the Cheese Tart will be enough to make two to three 12-hole cupcake trays of Mini Cheese and Ham Bites, so when your first batch is done, allow it to cool slightly, then remove the bites from the cupcake tin.
- Grease the cupcake tin again, re-fill and bake until all your mixture has been used.