

## *Spinach Cheese Squares*

- 2 tablespoons butter
- 3 eggs
- 1 cup all-purpose flour
- 1 cup milk
- 1 teaspoon baking powder
- 1 pound shredded Cheddar cheese
- 2 (10 ounce) packages frozen chopped spinach, defrosted and squeezed to get rid of excess water
- 1 tablespoon minced onion

Preheat oven to 350F. Place butter or margarine in a 9x13 inch baking dish and melt butter in oven. Remove when melted, approximately 3 minutes. In large mixing bowl, beat eggs well. Mix in flour, milk and baking powder. When the dough is well combined, mix in cheese, spinach, and onion. Spoon mixture into the baking dish with melted butter. Bake for 35 minutes. Let cool 45 minutes then cut into bite-size squares.

*Cate's Notes: My Mom used to make these for dinner parties growing up, and my sister and I have fond memories of sneaking down to the kitchen when the party moved onto the main course, to grab a few of these. Nicholas loves them, and it's a great way to get spinach into him!*