

## **Spinach Squares**

*From the kitchen of Sue Potrykus*

### **Ingredients:**

4 tablespoons butter  
3 eggs  
1 cup flour  
1 heaping teaspoon baking powder  
1 cup milk  
1 teaspoon salt  
Black pepper to taste  
1 pound Monterey jack cheese shredded  
1 small onion, grated  
2 (10 oz.) package frozen, chopped spinach, thawed drained, and squeezed dry

### **Instructions:**

1. Preheat the oven to 350degrees.
2. Melt the butter in the oven in a 9x13 inch baking dish.
3. In a large bowl, beat the eggs and add the flour, baking powder, milk, salt, and pepper. Mix well.
4. Add the cheese, onion and spinach; mix well.
5. Pour the mixture into the baking dish and bake for 35 minutes.
6. Cut into small squares. Serve immediately or freeze until needed.
7. To reheat, place the frozen squares on a baking sheet at 325 for 12 minutes.