

Spinach Brownies

Adapted from <http://allrecipes.com/recipe/spinach-brownies/>

1 (10 ounce) package spinach, rinsed and chopped or a box of frozen spinach
2 slices of bacon, diced
1 onion, chopped
1 c all-purpose flour
1 t baking powder
1 t salt
1/4 t black pepper
2 eggs
1 c milk
3 T margarine, melted
1 c shredded cheese

Preheat oven to 375 degrees F. Lightly grease a 9x13 inch baking dish.

Place spinach in a medium saucepan with enough water to cover. Bring to a boil. Lower heat to simmer and cook until spinach is limp, about 3 minutes. Remove from heat, drain well, and set aside.

On a separate pan, cook the bacon. When it is almost done, add the onion and sauté it.

In a large bowl, mix flour, salt, pepper and baking powder. Stir in eggs, milk and margarine. Mix in spinach, bacon, onion and cheese.

Transfer the mixture to the prepared baking dish. Bake in the preheated oven 30 to 35 minutes, or until a toothpick inserted in the center comes out clean. Cool before serving.

Note: I also like to make this recipe with cooked cabbage and ham.