



Makes: 8 servings

Prep Time: 5 minutes Cook Time: 45 minutes

Total Time: 50 minutes

## Ingredients

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup milk of choice
- 2 eggs, lightly beaten
- 1/4 cup olive oil (or butter)
- 4 ounces mozzarella cheese, shredded
- 7 ounces feta cheese, crumbled
- 2 tbsp sesame seeds

## Instructions

Preheat your oven to 375°F. Lightly oil a 7×10" baking dish with olive oil or butter.

In a large bowl, whisk together your flour, baking powder and salt. Add in the milk, eggs and oil and mix. Lastly fold in the shredded mozzarella and crumbled feta until uniform. Transfer the batter to your baking dish and spread out evenly. Evenly sprinkle the top with the sesame seeds and bake for 45-50 minutes. Top should be just golden. Allow to cool in the pan for 10 minutes prior to slicing.

## Chef's Notes:

Store leftovers in an air tight container in your fridge.

*Recipe from Hungry Happens*