

Kale and Cheese Squares

INGREDIENTS

4 oz. butter
3 eggs
1 cup flour
1 cup milk
1 tsp. salt
1 tsp. baking powder
1 pound Monterey Jack cheese, grated
4 cups chopped, fresh kale

DIRECTIONS

Melt butter in a 9x13 inch pan. Beat eggs. Add flour, milk, salt, and baking powder. Add cheese and kale, mixing well. Spread into pan and bake at 350 degrees F. for 35 minutes. Cool 30 minutes before serving. Cut into squares. These freeze well in plastic bags.