



Lemon & Courgette Cake

This is one of our desserts with hidden vegetables, and introduced from the 2018 Michaelmas Term.

Ingredients

200g grated courgette
150g caster sugar
1 egg
125ml vegetable oil
200g plain flour
1/2 tsp salt
1/2 tsp bicarbonate of soda
1/4 tsp baking powder
1 tsp ground cinnamon
2 tsp lemon zest

Method

1. Preheat oven to 160C/gas mark 3. Grease a loaf tin.
2. In a bowl, beat together the courgette, sugar, egg and oil. In a separate bowl, sift together the flour, salt, bicarbonate of soda and baking powder; stir in the cinnamon and lemon zest. Stir the flour mixture into the courgette mixture just until blended. Pour the batter into the prepared tin.
3. Bake for 45 mins in the preheated oven until a knife inserted in the centre comes out clean. Remove from heat and cool about 10 mins before turning out onto a wire rack to cool completely.

