



Air Fryer Courgette Lemon Drizzle Cake

Serves 10

Ingredients:

- 150ml vegetable oil
- 200g caster sugar
- 3 medium eggs
- 1 lemon, juiced and zest finely grated
- 1 courgette (~200g), grated
- 250g self-raising flour
- ½tsp baking soda

For the drizzle

- 50g sugar
- 1 lemon, juiced and zest finely grated

Method:

1. In the bowl beat eggs, sugar and oil until smooth
2. Stir in lemon zest, lemon juice and grated courgette
3. Sift in the flour and baking soda
4. Fold in gently until no floury patches remain
5. Tip into greased baking tin that fits your air fryer
6. Bake for about 35 minutes at 180°C
7. Remove from the air fryer and pierce all over with a skewer
8. Make the drizzle by mixing lemon juice, zest and sugar
9. Drizzle over a hot cake
10. Leave to cool completely

