



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. Preheat the oven to 180°C
2. In the bowl beat eggs, sugar and oil until smooth
3. Stir in lemon zest, lemon juice and grated courgette
4. Sift in the flour and baking soda
5. Fold in gently until no floury patches remain
6. Tip into greased baking tin
7. Bake for 55min-1h
8. Remove from the oven and pierce all over with a skewer
9. Make the drizzle by mixing lemon juice, zest and sugar
10. Drizzle over a hot cake
11. Leave to cool completely

