

COURGETTE CAKE

Serves 10

INGREDIENTS:

150g Courgettes
175g Caster Sugar
175ml Sunflower Oil
3 Eggs
100g Pistachios (optional)
2 Limes
175g Self Raising Flour
1 Tsp Bicarbonate of Soda
2 Tsp Ground Cinnamon
150g Cream Cheese
150g Icing Sugar

DIRECTIONS

Preheat the oven to 160°C.

Grate the courgettes, squeeze out any excess liquid

Mix the oil, eggs and sugar together. Add the grated courgette and combine well.

Zest the limes

Stir in the pistachios (if using), along with the lime zest, flour, cinnamon and bicarbonate of soda. Mix well

Pour the mixture into a lined loaf tin and bake for around 45-60 minutes or until a knife comes out clean.

Allow to cool then remove from the tin.

For the icing:

Combine the cream cheese with the icing sugar, add the juice of the limes to your taste.

Place the icing mixture in the fridge to chill. Once chilled, smooth it over the cake and decorate with a few pistachios.

Enjoy!