

## Courgette Cake

### Ingredients

- **200g** Grated courgette
- **140g** Caster sugar
- **1** egg
- **110ml** Vegetable oil
- **200g** Plain flour
- **1/2 tsp** Salt
- **1/2 tsp** Bicarbonate of soda
- **2tsp** Baking powder
- **1 tsp** Ground cinnamon
- **1 lemon** zest of

### Method

1. Pre-heat oven to 160°C
2. Mix together courgette, sugar, egg, lemon and oil in a bowl. In another bowl mix together all the dry ingredients - flour, salt, bicarbonate of soda, baking powder and cinnamon. Combine the two mixtures until just blended.
3. Pour into a greased loaf tin and bake for 45 minutes.
4. Leave to cool in tin for 10 minutes before turning out.
5. **Optional topping** - mix lemon juice with 2 tbsp caster sugar and drizzle over cake whilst hot.