



Burley Model Allotments

Courgette Cake

A moist and tasty cake with a cream cheese and lime topping. Keep somewhere cool or in the fridge for up to four days.

Ingredients

- 2 oz. raisins
- 8 oz. courgette
- 2 large eggs
- 1/4 pint sunflower oil
- 5 oz. castor sugar
- 8 oz. self-raising flour
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon baking powder
- grated rind of one lime

For the icing

- 7 oz. cream cheese
- 4 oz. icing sugar
- juice of one lime
- Flaked almonds or chopped pistachio nuts for decoration

Method

1. Grate the lime rind finely on your grater and place to one side, then grate the courgettes using the course side of your grater, taking care with your fingers. Place the courgettes into a sieve and leave to drain.
2. Preheat oven to gas 4 (180C or 350F).
3. Line a nine inch cake tin with baking parchment.
4. Sift dry ingredients into a mixing bowl and make a well in the centre.
5. Add the oil and eggs and beat thoroughly until smooth.
6. Stir in the raisins, grated lime rind and courgettes and pour the mixture into the cake tin.
7. Bake for between 45-55 minutes or until lightly brown and firm to the touch.
8. Leave in the tin for a few minutes then turn onto a wire rack to cool.

To make the icing,

9. Beat the cream cheese in a bowl until smooth then beat in the icing sugar.
10. Stir in the lime juice.
11. Spread over cake and sprinkle with the flaked almonds or pistachios.