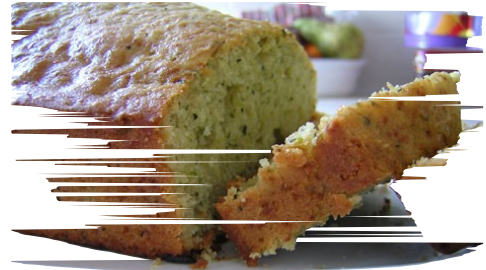


## Zucchini (Courgette) Cake

*A very easy cake to make and deliciously moist*

- 2 cupfuls SR flour
- 1 tsp baking soda
- 1 tsp salt
- 3 tsp (or more if preferred) cinnamon
- 1-2 tsp vanilla extract/essence
- 2 cups grated courgettes
- 1.5 cups caster sugar
- 1 cup cooking (veg) oil
- 3 eggs



### **Method**

Grate 2 cups courgettes into large bowl.

In a separate bowl mix the sugar, oil & eggs on medium speed for 4 minutes. Add this liquid to the courgettes. Sieve together flour etc. and add gradually to the mixture. Add the vanilla.

Cook in greased/floured round ring or loaf tin on 180°C or 350°F for approx. 50/60 mins. Leave in the tin 5 -10 mins then turn out and cool on a wire rack.

Dust with icing sugar or ice with lemon glaze icing.