

## Minety Shop Courgette Cake

### Ingredients

250g (9oz) Minety-grown courgettes, coarsely grated  
2 eggs  
125ml (4 fl oz) vegetable oil  
225g (8oz) self raising flour  
150g (5 1/2 oz) caster sugar  
Grated zest of 1 lemon or lime  
1/2 teaspoon bicarbonate of soda  
1/2 teaspoon baking powder

### For the icing

100g (3 1/2 oz) sieved icing sugar  
200g (7oz) full fat cream cheese (not reduced fat)  
1 tablespoon lemon or lime juice

### Method

- 1 Heat oven to 160 C (fan)/ 180 C (non-fan)
- 2 Grease and line an 8 inch (20cm) cake tin
- 3 Beat eggs, vegetable oil and sugar together until well combined
- 4 Stir in grated courgette, flour, baking powder, bicarbonate of soda and lemon/lime zest until well mixed
- 5 Pour into prepared cake tin and place in oven
- 6 Cook for approximately 40/45 minutes (should be golden on top and cocktail stick comes out clean when inserted in cake)
- 7 Leave to cool

### Icing

Beat cream cheese very gently and mix in the sieved icing sugar. Carefully mix in the lime/lemon juice.

Over mixing will produce a runny icing, but it will still taste good.

Spread over cooled cake.

As a variation you can cut the cake in half and add a layer of lemon curd, or you could add some lemon or lime zest for decoration.

Enjoy