LEMON & COURGETTE CAKE

SERVES: 8

PREP TIME: 15 minutes

COOK TIME: 40-50 minutes

ALLERGENS: cereals containing gluten, egg

INGREDIENTS

1 medium courgette - grated

140g caster sugar

1 large egg

110ml vegetable oil

zest of 1 lemon

$\frac{1}{2}$ teaspoon cinnamon - optional

200g plain flour

1 $\frac{1}{2}$ teaspoons baking powder

EQUIPMENT

grater, mixing bowl, weighing sales, measuring jug, wooden spoon, teaspoon, large (2lb) loaf tin, baking parchment

1. Heat the oven to 170°C/Gas 3 and line the tin with baking parchment.

2. Grate the courgette and place in the mixing bowl. Add the sugar, lemon zest, egg, oil and cinnamon (if using) and mix together.

3. Add the flour and baking powder to the mixture and gently fold in with a wooden spoon. The mixture should be a 'soft dropping' consistency

4. Spoon the mixture into the tin and bake for 40-50 minutes until risen and slightly firm to the touch. Leave to cool for 10 minutes in the tin, then transfer to a cooling wire and serve once cooled.

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COOKING together COGINIO 'da'n gilydd

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