

# Courgette and Ginger Cake

**Prep time:** 20 min

**Cook time:** 1 hour

## Ingredients

- 3 eggs
- 225g caster sugar
- 225ml sunflower oil
- 1 tsp vanilla extract
- 1 tbsp syrup from jar of stem ginger
- 225g grated courgette, (excess moisture squeezed out)
- 2.5 cm piece of root ginger, grated
- 340g plain flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 2 pieces stem ginger, chopped or 1 teaspoon of dried ginger
- 1 tbsp demerara sugar
- 1 pinch salt

## Instructions

1. Preheat the oven to 190°C and grease and line a 2lb loaf tin.
2. Beat the eggs until light and fluffy.
3. Slowly beat in the oil until the mixture forms a batter.
4. Mix in the vanilla essence and ginger syrup.
5. Stir in the courgettes and fresh ginger.
6. Sift the flour, baking powder and salt into a large bowl.
7. Add the cinnamon and mix well, then stir the dried ingredients into the courgette mixture.
8. Pour the mixture into the prepared tin and smooth over the top.
9. Mix the stem ginger with the demerara sugar and sprinkle over the surface.
10. Bake for 1hr until a skewer inserted into the centre comes out clean. Leave the cake to cool in the tin for 20 mins, then turn out onto a wire rack.

## Useful Tips

- To squeeze the excess moisture from the grated courgettes, place them in a clean tea towel and squeeze out juice over the sink or a bowl.
- To easily chop the ginger, place it in a mug and chop with scissors. This saves you from a sticky, tricky-to-work-with mess on the chopping board!