

# Courgette and Lemon Cake

## Ingredients

Makes: 1 courgette lemon drizzle cake

- **For the cake**
- 200g grated courgette
- 125g butter, melted
- 150g caster sugar
- 1 egg, beaten
- juice of 1/2 lemon
- 200g plain flour
- 1/2 teaspoon salt
- 1 teaspoon mix bicarbonate of soda and baking powder
  
- **For the drizzle**
- juice of 1/2 lemon
- 25g caster sugar

## Method

Prep:10min › Cook:1hr › Extra time:1hr cooling › Ready in:2hr10min

1. Preheat the oven to 170 C / Gas 3. Line a loaf tin with greaseproof paper.

### For the cake:

2. In a bowl, combine the courgette, melted butter, sugar, egg and lemon. Sift in the flour, salt and add the bicarbonate of soda and baking powder. Mix well. Pour into the prepared loaf tin.
3. Bake for 50 to 55 minutes until golden brown, and a skewer inserted into the centre comes out clean. Leave in the tin for 10 minutes to cool.

### For the drizzle:

4. Whilst the cake is cooling, bring the juice of 1/2 a lemon and the 25g caster sugar to the boil until it forms a syrup. Pour over the cooling cake.

## Tip

Some lemon drizzle cakes suggest using a skewer to poke holes in the cake prior to pouring the drizzle over. This allows the drizzle to percolate through the cake.