



Cake Recipes

CHOCOLATE COURGETTE CAKE

175g/6oz plain chocolate
2 large eggs
175ml/6fl oz vegetable oil
200g/7oz self-raising flour
1/2 teaspoon salt
115g/4oz caster sugar
225g/8oz peeled weight courgettes, grated
55g/2oz walnuts, chopped

Preheat the oven to 180°C/350°F/Gas 4. Grease and flour a 20cm/8in round cake tin. Melt the chocolate in a bowl set over a pan of barely simmering water or in a microwave, and set aside. In a large bowl, whisk together the eggs and oil. Measure the flour, salt and sugar into another bowl, and mix together. Gradually add this mixture to the whisked egg and oil, and beat together well. Stir in the melted chocolate, then the grated courgettes and nuts. Mix well and pour into the prepared cake tin. Bake for 1 hour or until the cake is well risen. And is firm and springy to the touch in the centre. Allow to cool in the tin for 10 minutes before turning out on a wire rack.