

Chocolate Courgette Cake

This is a good one for using up a glut of courgettes. The cake freezes well. It's very popular in our house! (Incidentally, you don't notice the courgette in the cake, a bit like in carrot cake)

6 fl oz vegetable oil
2 eggs
7oz plain flour
1 Teaspoon Baking powder (2 if wholemeal flour)
½ teaspoon Bicarbonate of Soda
4oz Sugar
6oz plain chocolate, melted
8oz courgettes, grated
2 oz walnuts (optional)

Beat oil into eggs.

Mix in Flour, Sugar, Bicarbonate of soda and baking powder.

Stir in melted Chocolate and grated courgettes, including any juice. Mix in Walnuts.

This cooks well in a 2lb loaf tin - Grease well & cook for 50-55 mins at gas mk4, 360 f.

Or it can be put into 2 sandwich tins and cooked for 25 - 30 mins

Allow to cool for 5 mins before taking out of the tin.