

Chocolate courgette cake

Ingredients

350g self-raising flour
50g cocoa powder
1 tsp mixed spice
pinch salt
175ml extra-virgin olive oil
375g golden caster sugar
3 eggs
2 tsp vanilla extract
500ml grated courgettes (measure by volume using a jug - about 2 medium courgettes)
150g toasted hazelnuts, roughly chopped
Icing sugar or melted dark chocolate to decorate

How to make it

- Heat the oven to 180c (160 fan, gas 4)
- Sieve the flour, cocoa powder, mixed spice and salt into a large bowl. In another bowl combine the oil, sugar, eggs, vanilla essence and grated courgette.
- Mix the dry and wet ingredients until just combined, then fold in the toasted hazelnuts.
- Line a 24cm cake tin with non-stick or greaseproof paper and pour in the mixture
- Bake for 40 - 50 minutes, or until a skewer inserted into the middle comes out clean
- Cool in the tin for 10 min before turning out and leaving to cool completely
- Sift icing sugar over the top to decorate, or drizzle with melted dark chocolate and leave to set.

Courgettes make this cake really moist and delicious; guaranteed to con children into a portion of veg. Good with a cup of tea, or warm as a pudding with cream or ice cream.

