

Courgette loaf cake



Prep: 15 mins

Cook: 1 hr



Easy



Cuts into 8 slices



Ingredients

butter, for the tin

2 large eggs

125ml vegetable oil

85g soft brown sugar

350g courgette, coarsely
grated

1 tsp vanilla extract

300g plain flour

2 tsp cinnamon

¼ tsp nutmeg

½ tsp bicarbonate of soda

½ tsp baking powder

85g walnut, roughly chopped

140g sultana

Method

- Step 1** Heat oven to 180C/160C fan/gas 4. Butter and line a 2lb loaf tin with baking parchment. In a large bowl, whisk the eggs, oil and sugar, then add the courgettes and vanilla.
- Step 2** In another bowl, combine the remaining ingredients with a pinch of salt.
- Step 3** Stir the dry ingredients into the wet mixture, then pour into the tin. Bake for 1 hr, or until a skewer inserted into the centre comes out clean. Leave to cool, then serve, or freeze for up to 1 month.