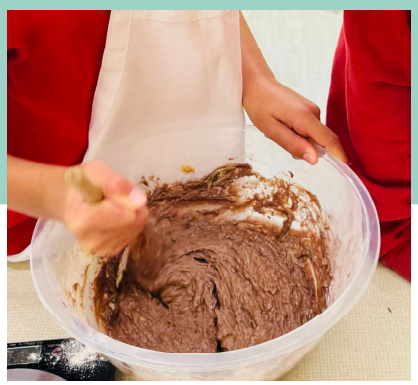
Chocolate & Courgette Cake



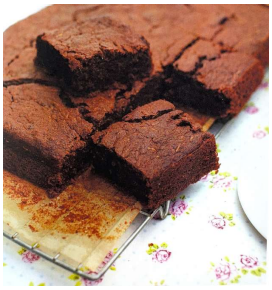



1. Turn the oven to 180'C. Cut a piece of greaseproof paper to the width of your cake tin and a little longer. Lay the paper in the tin so it goes up the sides.
2. Grate the courgettes using the smaller holes on the grater - you want the courgettes to be grated finely so that they mix into the cake mixture easily. Squeeze the excess moisture out using a clean muslin or tea towel.
3. Put the softened butter, sugar and vanilla into a bowl and beat until smooth and creamy.
4. Add the eggs gradually to the mixture. Add the milk and whisk together.
5. In a separate bowl, measure the flour, baking powder and cocoa powder. Put a sieve over the batter bowl and add the flour mixture. Gently sieve so that the ingredients snow down into the bowl. Carefully fold the mixture using a large spoon or spatula.
6. Stir in the grated courgettes and mix well.
7. Spoon the cake batter into your tin and level it out.
8. Using oven gloves, put the tin in the oven and bake for 30-40 minutes until the cake has risen and a test skewer comes out clean from the centre of the cake.
9. Leave the cake to cool before transferring to a cooling rack and cut into squares.
10. Serve either on its own, or with a dollop of fresh yoghurt or ice cream.

Ingredients

3 courgettes (about 450g) peeled and grated
250g butter, softened (leave it out of the fridge for about ½ hour before you start)
250g light brown sugar
2 teaspoons vanilla extract
3 free range eggs
140ml milk
300g self-raising flour
1 teaspoon baking powder
60g cocoa powder
a cake tin, approx 30 x 20cm lined with baking parchment

Makes about 20 squares







Freshly baked at Neatishead C of E Primary School, inspired by The Eco Committee