

Courgette and Lime Cake

prep time

20 mins

cook time

30 mins

serves

12

ingredients

3 medium eggs
125ml vegetable oil
150g caster sugar
225g self-raising flour
1/2 tsp bicarbonate soda
1/2 tsp baking powder
250g courgette, finely grated
400g cream cheese
175g icing sugar
2 tbsp lime juice
1 tbsp lime zest



Method

Preheat oven to 180 C / 160 C fan / Gas 4. Grease and line two 21cm sandwich tins.

Beat together the eggs, oil and sugar in a large bowl until creamy. Sift in the flour, bicarbonate soda and baking powder and beat well. Stir in the grated courgettes until well combined. Divide the mixture into the cake tins.

Bake in the middle of the oven for 25 to 30 minutes.

Remove the cakes from the oven and carefully turn out onto a wire rack. Carefully peel off the paper lining and leave to cool.

For the icing, beat the cream cheese in a bowl until smooth. Sift in the icing sugar and stir in the lime juice.

Use a bread knife to level one of the cakes if necessary. Use 2/3 of the icing to sandwich the 2 cakes together, the levelled one on the bottom, and use the remaining icing to cover the top of the cake. Sprinkle with the lime zest.



Allergen Information: Contains Dairy and Gluten