



# RECIPE OF THE MONTH



## Courgette Loaf Cake

This beautiful loaf cake contains hidden vegetables, courgettes, which help keep the cake moist whilst the walnuts add a lovely crunch!

### For the Biscuits:

- 300g plain flour
- 85g soft brown sugar
- 85g roughly chopped walnuts
- 350g courgette, roughly grated
- 125ml vegetable oil
- 140g sultanas
- 2 large eggs
- 2tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp bicarbonate of soda
- 1/2 tsp baking powder
- 1 tsp vanilla extract
- A little butter to grease the tin
- A pinch of salt

### Method

- Pre-heat the oven to 180°C / 160°C fan / gas 4
- Butter and line a 2lb loaf tin with baking parchment
- In a large mixing bowl add the oil, eggs and sugar and beat together
- Add the courgettes and vanilla to the mix and fold together
- In a separate bowl add all the other ingredients including the pinch of salt and combine
- Gently stir the dry ingredients into the wet mixture then pour the cake mix into the lined baking tin
- Bake in the centre of the oven for approximately 60 minutes or until a skewer inserted in to the centre of the cake comes away clean
- Remove from the oven and leave to cool before turning out on to a cooling rack
- Can be frozen and kept for up to 1 month