



Stretewise - The Village Magazine - Recipes

Courgette Cake

The ingredients:

- 3 eggs
- 1 cup vegetable oil
- 2 1/2 cups of sugar
- 2 - 3 cups of grated courgette
- 3 teaspoons of extract
- 3 cups of plain flour
- 1 teaspoon baking powder
- 1 teaspoon of salt
- 1 teaspoon bicarbonate soda
- 3 teaspoon cinnamon
- 1 1/2 teaspoons of nutmeg
- Dash of ground ginger
- 1 cup of chopped walnuts
- 1 1/2 cups raisins
- Dash of ground cloves

Method:

Beat the eggs, oil, sugar and vanilla until well mixed.

Add the courgette.

Combine all the dry ingredients and add to the mixture and blend well.

Add the nuts and raisins.

Pour the mixture into two greased and floured loaf tins and bake at 350F - 180C for 1 - 1 1/2 hours or until a skewer comes out clean.

Contributed by Louise Jones

