Riverford Chocolate Courgette Cake

Preparation Time: 10 mins
Cooking Time: 45 mins

Serves: 6

Ingredients

120g butter (softened)
125ml sunflower oil
100g caster sugar
200g soft brown sugar
3 eggs, beaten
130ml milk
350g plain flour
2 tsp baking powder
4 tbsp cocoa
450g courgettes, peeled and grated finely
1 tsp vanilla

Instructions

1. Line a 20 x 35cm baking tray with baking paper and set the oven to 190ºC/350ºF.

2. Mix the butter, oil and both sugars together until light and fluffy. Gradually add the eggs, one at a time and then the milk until mixed thoroughly.

3. Sift the dry ingredients together and fold into the mixture. Stir in grated and peeled courgettes, vanilla and spoon into tin. Bake for 35 -45 minutes.

Cut into squares whilst still warm

Liisa's Notes – We added an extra bar (100g) of 70% chocolate as felt it lacked a little chocolatey-ness before

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