

Chocolate Courgette Cake

Ingredients:

4 large eggs, beaten
120ml vegetable oil
120ml whole milk
250g light brown sugar
[290g Free From self raising flour](#)
1 tsp xanthan or guar gum
70g cocoa powder
350g grated courgette
1 tsp vanilla extract

Icing:

100g unsalted butter or dairy free margarine
250g icing sugar
1 tsp vanilla extract

Preheat oven to 180°C / Gas mark 4.

Line a 24cm baking tin with baking parchment.



Method:

- Whisk the eggs, oil and milk together in a large mixing bowl. Add the brown sugar and whisk again.
- Sift the flour, xanthan or guar gum and the cocoa powder into the liquid ingredients and fold in using a large metal spoon.
- Grate the courgettes and stir them into the mixture. Now add the vanilla essence.
- Spoon into the tin and smooth the surface.
- Bake for 40 minutes, then leave to cool in the tin for 5 minutes before removing and cooling on a wire rack.
- Meanwhile, make the icing. Beat the butter or dairy free spread with the vanilla essence. Sift the icing sugar into the creamed butter/spread and beat well. Smooth the icing over the cooled cake.

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