

# Courgette & lemon drizzle cake with pistachio

**INGREDIENTS:** Serves 8 - 10

Oil for spraying or brushing, 325g courgettes grated, 120g butter (I used salted) - 180g caster sugar - Zest of 2 lemons - Handful of pistachios plus extra for decoration - Seeds of ½ vanilla pod or ½ tsp vanilla extract - 3 medium eggs - 280g self-raising flour - ½ tsp baking powder - Pinch of salt

**FOR THE DRIZZLE:**

Juice of 2 lemons  
60g icing sugar

**EQUIPMENT:**

1.2 litre loaf tin

**DIRECTIONS:**

1. Preheat oven to 180c (fan 160c/350f/gas 4). Line the loaf tin with baking parchment and spray or brush with a little oil.
2. Place the grated courgettes in a tea towel and wring out as much of the moisture as you can over the sink. This will take a few minutes but it is an important step as the loaf may become too soggy otherwise.
3. Melt the butter in a pan and then put it in a bowl along with the sugar. Add the courgettes to the bowl with the lemon zest, pistachios, vanilla and eggs and mix together until combined. Then add the flour, baking powder and salt and carefully fold this in.
4. Tip the mixture into the lined tin and then bake for 1 hour or until a skewer inserted in the centre of the loaf comes out clean.
5. Once the loaf is baked, remove it from the oven and set aside while you make the drizzle. Mix the lemon juice and the icing sugar together. Using a fork or toothpick, gently prick the top of the loaf then pour the drizzle all over the cake so that some soaks into the loaf and the rest forms a light glaze on top. Remove the loaf from the tin, sprinkle the remaining pistachios over the top and serve.

**TIPS:** When making any cake, the less you can stir it the better for a light texture: Over-mixing means that the stretchy proteins (gluten) in the flour can become overworked resulting in a denser cake.

*Janette made this cake for our September 2023 meeting. The recipe was given to her by a neighbour and taken from a women's magazine. Janette says her cake baked in less than the recommended hour. It's a great way of using courgettes when there's a glut.*

