

Lemon Courgette Cake with Lemon Buttercream



Ingredients:

Lemon Courgette Cake

250g flour
200g sugar
1½ tsp bicarbonate soda
⅓ tsp baking powder
250gms courgette (coarsely shredded)
225mls vegetable oil
3 eggs
¼ tsp salt
Zest of 1lemon

Lemon Buttercream

250g icing sugar or more
125g of butter (room temperature but not too soft)
Juice of 1lemon
2 tbsp double cream

Decoration

A few thinly cut slices of lemon

Method:

1. Preheat oven to 160°C.
2. Line a 28 cm loaf tin or grease a glass loaf dish.
3. Beat sugar and eggs together until creamy. (You can hand whisk or machine mix).
4. Add oil to the sugar and eggs and beat lightly until thoroughly mixed.
5. In another bowl, sieve flour and stir in bicarbonate soda, salt and baking powder.
6. Gently fold the flour into to the egg mixture ensuring the batter is lump free.
7. Add lemon zest and shredded courgette and mix well before putting into loaf tin.
8. Bake in pre-heated oven for 40-45 minutes or until cake tester comes out clean.
9. Prepare the buttercream by creaming the butter.
10. Add sugar to creamed butter in small amounts mixing each addition well.
11. Stir in lemon juice and double cream. (Adjust consistency using sugar or cream.)
12. When cake is cool, spread the butter cream on top and decorate with lemon slices.
13. To make a layer cake, double the portions, and spread cream between the layers.

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