

Harlow Hill Allotment Association

Courgette and lime loaf cake

Ingredients:

150g brown sugar
150g butter or margarine
3 eggs
175g SR flour
1 tsp baking powder
200g grated courgette
3 limes, zest for cake and juice for the syrup
40g caster sugar for the syrup

Method:

1. Preheat oven 180°C grease and line a 2lb loaf tin.
2. Cream sugar and butter, beat in eggs one at a time, add SR flour, baking powder, grated courgette and lime zest. Spoon in to loaf tin and bake for 50-55 mins - until a skewer come out clean.
3. While the cake is cooking, put the lime juice and caster sugar in a saucepan and bring to the boil stirring to make sure the sugar has dissolved. Boil for about 4 mins until reduced and syrupy.
4. When the cake is removed from the oven, pierce all over the top with the skewer and pour over the lime syrup. Leave to cool, then turn out of the tin.