

RECIPE

Courgette and Lemon Drizzle Loaf

Ingredients

150 ml vegetable oil

200 g caster sugar

3 medium eggs

Finely grated zest of 2 lemons and juice of 1 lemon

1 large courgette, around 200g, coarsely grated

250 g self-raising flour

1/2 tsp. bicarbonate of soda

For the Drizzle

Finely grated zest and juice of 1 lemon

75 g granulated sugar



Pre heat oven to 180°C (160°C fan) mark 4.

1. Grease and line a 900g loaf tin. In a large bowl, beat together the oil, caster sugar, and eggs with a wooden spoon until smooth.
2. Stir in the lemon zest and juice and the grated courgettes. Sift in the flour and bicarbonate of soda and fold in gently until no floury patches remain. Tip into the prepared tin and bake for 55min -1hr until risen, golden and a skewer inserted into the centre comes out clean
3. Remove from the oven and gently pierce all over with a toothpick or skewer.
4. Make the drizzle by stirring half the lemon zest with the remaining drizzle ingredients together in a small bowl. Spoon this over the top of