

Courgette + Lime Cake.

125ml Vegetable oil

3 medium eggs.

150g Castor Sugar

225g SR. Flour.

1/2 teaspoon bicarbonate soda

1/2 teaspoon Baking pd.

250g Courgette finely grated

1 ~~lemon~~ Lime - Zest finely
grated.

Icing.

400g cream cheese

175g Icing Sugar

2 tablespoons lime juice

40g Pistachio nuts (finely chopped)

1 tablespoons lime zest.

50g butter

Method.

1. Pre-heat oven 180°C / 160°C Fan
Gas 4.
Grease + line two 21cm
Sandwich tins.
2. Beat eggs, oil + sugar in a
large bowl until creamy.
3. Sift in flour, bicarbonate of
soda + baking pd and beat well.
4. Stir in grated Courgettes +
lime zest.
5. Divide mixture between tins.
6. Bake in oven - (middle for 25-
30 minutes.)
7. Remove cakes from oven, cool on
wire rack. Cool 5 mins + pull off
lining paper.
8. For Icing: ~~Sofam~~ Cream butter
add icing sugar + zest (1 teaspoon)
Add cream cheese. mix until
smooth.
9. Use $\frac{2}{3}$ of icing to sandwich
cakes together. Use remaining icing
to cover top of cake. Sprinkle with
pistachio nuts + lime zest.

Raspberry Bakewell Cake

140g ground almonds
140g butter, softened
140g golden caster sugar
140g SR flour
2 eggs
1 tsp vanilla extract
200g raspberries
2 tbsp flaked almonds
Icing sugar, to serve

50g
50g
50g
50g

60g

Heat oven to 180°C/160°C fan and line a 20cm cake tin. Put the ground almonds, butter, sugar, flour, eggs and vanilla extract in a bowl and mix together well.

Spread half the mixture over the cake tin, scatter the raspberries over, then dollop the remaining cake mixture on top and roughly spread. Scatter with flaked almonds and bake for 50 minutes until golden.

Cool, remove from tin and dust with icing sugar to serve.

