

Inspired Hillier Recipes

Summer Baking

COURGETTE CAKE

Cake:

- Set the oven to 170/150c fan and lightly grease and flour 2 x 8" sandwich tins. Grate the courgettes.
- Place all the cake ingredients, excluding the courgette, in the bowl of a mixing machine.
- Using a paddle attachment, beat together for 2 minutes, stopping half way through to scrape down any mixture around the bowl. Stir in the courgettes until evenly incorporated.
- Evenly divide the mixture between the 2 cake tins and bake for 20 -25 minutes. The cakes should be golden brown and springy to touch when done. Cool on a cake rack in the tins.

Syrup:

- When cold, mix together the syrup ingredients.
- Turn out the cakes. Prick holes all over them and spoon on the syrup to soak.

Frosting:

- Beat together the butter, sugar, lime juice and zest, until pale and creamy. Carefully fold through the cream cheese until completely incorporated.
- DO NOT BEAT or the mixture will turn to liquid.
- Sandwich the sponges together with 1/3 of the frosting and use the rest to cover the cake.
- Decorate with slices of lime and edible flowers, if desired.

Ingredients:

Cake Mix

- 400g courgettes
- 225g softened butter
- 225g self raising flour
- 225g caster sugar
- 1 teaspoon baking powder
- 4 large eggs
- Zest of 2 limes

Syrup

- Juice of 2 limes
- 2 teaspoons caster sugar

Frosting

- 100g softened butter
- 100g sifted icing sugar
- Zest of 2 limes
- Juice of 1 lime
- 200g full fat cream cheese

Chris's Top Tip

The cake has a texture similar to a carrot cake and is deliciously moist, serve with berries for a fruity dessert. It's just as lovely made with lemon in place of lime.

