

Gluten free courgette cake

It is time for courgettes. This cake is gluten free, full of flavours and a lovely lemony coating

dl = deciliter = 100 milliliters,
ts = teaspoon full,
sp = spoonful

Ingredients:

3 eggs
55g [1dl] light brown cane sugar
100g [1dl] normal sugar
280g [3.5dl] self rising gluten free flour
2 ts baking powder
½ ts xanthan gum powder
200g [4dl] courgette – grated
150g [1.5dl] olive oil
2 sp lemon juice
½ grated lemon skin

Decoration:

50 g butter (melted)
100 g soft cheese (for example Lactofree Arla soft cheese or mascarpone)
100g [1dl] icing sugar
3 sp lemon juice
½ grated lemon skin

1. Preheat the oven to 175 C. Grease and double-line about 20cm loose-based deep cake tin with greaseproof paper.
2. grate the courgette. Squeeze the lemon juice and grate the lemon skin.
3. whip the egg and sugars together with a mixer
4. mix flour and powders together, add then to the batter
5. add in oil , lemon, lemon skin and grated courgetti, mix well the batter

Bake the cake in oven 175C for about 50 – 55 minutes.
Leave to stay for 10 minutes before opening the cake tin/form.
Let the cake cool down properly, even to a next day.
Mix the decoration ingredients together and add on to the cake.
Enjoy!

