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Gorgeous Courgette Cake

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Easy

Ready in **1 hour 15 mins**

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This courgette cake recipe is from my grandmother - she used to pass the courgette through a meat mincer (!) because they had no food processor. The courgette cake keeps well wrapped in aluminium foil in the refrigerator and can also be frozen.

Ingredients

Serves: **15**

- 3 eggs
- 400g caster sugar
- 200g melted margarine or cooking oil
- 1 teaspoon vanilla extract
- 500g courgette, grated
- 500g flour
- 150g ground nuts
- 1 teaspoon salt
- 2 teaspoons baking powder
- 3 teaspoon cinnamon
- Icing sugar for dusting (optional)

Preparation method

Prep: **15 mins** | Cook: **1 hour**

1. Grease a large loaf tin or two small square tins with butter. Preheat oven to 180 C / Gas 4.
2. Stir eggs, sugar, oil, vanilla and courgette together well. In a second bowl of flour, mix the nuts, salt, baking powder and cinnamon, and gradually stir into the eggs and courgette mixture.
3. Pour mixture into prepared loaf tin and bake in the preheated oven for 60-80 minutes.
4. Allow to cool in the tin and, if desired, dust with icing sugar.

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