Chocolate Courgette Cake

Ingredients

- 120g softened butter
- 125ml sunflower oil
- 100g caster sugar
- 200g soft brown sugar
- 3 eggs, beaten
- 130ml milk
- 350g plain flour
- 2 teaspoons baking powder
- 4 tablespoons cocoa
- 450g peeled and finely grated courgettes
- 1 teaspoon vanilla extract

Method

1. Line a 20 x 35cm baking tray with baking paper and set the oven to 190C / 375F
2. Mix the butter, oil and both sugars together until light and fluffy. Gradually add the eggs, one at a time and then the milk until mixed thoroughly
3. Sift the dry ingredients together and fold into the mixture. Stir in the grated courgettes, vanilla and spoon into the tin.
4. Bake for 35 - 40 minutes.
5. Cut into squares whilst warm.

(Please note - pumpkins or squash can be substituted in the same quantities for the courgettes)