**Courgette, Banana and Lemon Cake**

**Ingredients:**

* 2 Bananas
* 3 Eggs
* 5tbsp Honey
* 1 tsp Vanilla
* 75g Butter, softened
* 1 tsp Baking powder
* 2 medium Courgettes

**Instructions:**

1. Preheat oven to30F/ !80C Gas ark 5.
2. Line a 900g loaf tin or a 20 cm cake tin with non stick baking paper.
3. Grate 2 small-medium courgettes into a colander (you need around 350g grated courgette) and use your hands to squeeze out as much excess water as possible. Leave in the colander and set aside.
4. Mash bananas in a large mixing bowl. Beat in butter, eggs, honey and vanilla extract. Beat until well mixed.
5. Sift the flour and baking powder. Fold the mixture together.
6. Add the grated courgette and lemon zest. Stir gently.
7. Pour into the prepared loaf/ cake tin and bake for 45 minutes until firm to the touch and a skewer inserted in the centre comes out clean.
8. Leave in the tin to cool completely.

**Tips and Suggestions:**

#### **To ice**:

1. Once the cake is completely cool mix together 175g sifted icing sugar with 2 tbsp lemon juice. Pour over the cake and decorate with grated lemon zest if desired. Leave to set.
2. Store in an airtight container in a cool place.

### **Egg Allergy:**

To make two flax eggs mix 2 tbsp ground flax seed (linseed) with 5 tbsp cold water. Set aside until you have a gloopy mixture.