

# Gluten Free Courgette & Lemon Drizzle Cake

30 x 20cm tray bake

## for the sponge

150g courgette, grated

175g gluten-free plain flour

175g gluten-free oat flour

2 teaspoons gluten-free baking powder

1 teaspoon bicarbonate of soda

pinch salt

225g caster sugar

15ml (1 tablespoon) white wine vinegar

250 – 300ml plant-based milk

100g dairy-free margarine, melted

2 lemons, zest

## for the Syrup

300g icing sugar

2 lemons, juice

1. Line a 20 x 30cm traybake tin with baking parchment. Preheat oven to 180°C /160°C fan oven / gas mark 4.
2. Weigh the gluten-free plain flour, gluten-free oat flour, baking powder and bicarbonate of soda, into a large mixing bowl. Stir then sieve together at least twice to fully distribute the baking powder. Alternatively blend together in a food processor.
3. Finely grate in the zest of two lemons. Add the caster sugar and salt and stir together.
4. Melt the dairy-free margarine. Add the plant-based milk and vinegar. Stir into the dry ingredients.
5. Stir in the grated courgette. The mixture should be the consistency of a smooth thick batter. Add more plant-based milk if necessary.
6. Pour the mixture into the prepared cake tin and cook in the centre of the oven for 30 – 40 minutes until golden brown and a knife inserted into the centre comes out clean. Leave to cool in the tin on a wire rack.

## Topping –

1. Place 200g icing sugar and the lemon juice into a saucepan and bring to the boil.
2. Use a pastry brush to brush all of the syrup over the cake.
3. Make a glaze icing with the rest of the icing sugar and water. Stir in the water a spoonful at a time until it is the right consistency to drizzle over the cake.



