Chocolate Courgette Cake

Ingredients

- 250g self-raising flour
- 250g sugar
- 85g cocoa powder
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 100ml vegetable oil
- 1 tsp vanilla extract
- 250g grated courgettes
- 250ml dairy-free milk
- 100g dark chocolate plus 1 tablespoon olive oil
- Fresh fruit and nuts of choice as topping

Method

1. Pre-heat the oven to 180c.
2. Grease a 9in cake tin with dairy-free butter.
3. Mix the flour, caster sugar, 85g cocoa, baking powder and bicarbonate of soda in a bowl.
4. Add the dairy-free milk, vanilla extract and vegetable oil and grated courgette. Mix well. (I used a blender to thoroughly mix)
5. Pour into the cake tin and cook for 50 mins until an inserted cake skewer comes out clean.
6. Leave the cake to cool for 5 mins, turn it out then let it cool completely.
7. Melt the dark chocolate and olive oil in a bain-marie or microwave.
8. Smooth the chocolate over the cake and leave to set.
9. Top with fresh fruit and nuts of choice.