

# HAYLEY'S LEMON & COURGETTE CUPCAKES

## INGREDIENTS

- 4 Lemons (juice, zest of 2)
- 2 Cups of self raising flour (or gluten free flour)
- 1 ½ Teaspoons of baking powder
- 1 Cup of brown sugar
- 4 large eggs
- 4 courgettes
- 1 Teaspoon of vanilla extract
- 225g butter/vegan spread)

## EQUIPMENT

- Grater
- Hand whisks
- Cupcake cases
- Muffin trays)
- Bowls

SERVES: 12 PEOPLE

PREP TIME: 20 MINS

COOK TIME: 15 - 20 MINS

TOTAL TIME: 35- 40 MINS

## DIRECTIONS

1. Preheat oven to 180 °C
2. Grate courgettes
3. Zest lemons (only 2), you can use a strainer to catch the seeds
4. Juice lemons (after zesting)
5. Pour sugar, butter and eggs in a bowl and whisk
6. Add flour and mix
7. Add courgette, lemon juice, lemon zest, vanilla extract and baking powder and mix
8. Put cake mix in cupcake cases and on muffin trays
9. Bake in oven for 15 minutes (or until a toothpick comes out clean)
10. Allow to cool before serving

A great way of sneaking more veg into your food! Courgette is very versatile and can be added to lots of dishes including cakes.