

Fudgy Chocolate Courgette Cake

Ingredients

275 g self-raising flour
60 g cocoa powder, plus extra to dust
1/2 tsp bicarbonate of soda
200 g unsalted butter, softened
175 g caster sugar
1 tsp. vanilla extract
3 medium eggs
125 ml full-fat natural yogurt
200 g coarsely grated courgettes
75 g milk chocolate chunks or chips

For the icing

90g butter, softened
15 g cocoa powder
190 g icing sugar
1 Tbsp. room-temperature milk

Method

Step 1

Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 20.5cm round cake tin with baking parchment. Into a large bowl, sift flour, cocoa powder and bicarbonate of soda. Set aside.

Step 2

In a large bowl using a handheld electric whisk, beat butter and sugar until light and fluffy. Beat in vanilla. Gradually beat in eggs – if the mixture looks as if it may curdle, mix in a couple of tablespoons of the flour mixture. Beat in the remaining flour mixture and yogurt in a few stages until combined. Fold in courgettes and chocolate chunks or chips. Scrape mixture into prepared tin, level and bake for 1hr or until a skewer inserted into the centre comes out clean. Cool in tin for 10min, then transfer to a wire rack and cool completely.

Step 3

To make the icing, beat butter in a large bowl with a handheld electric whisk until smooth. Sift over cocoa powder and icing sugar. Add milk. Beat, going slowly at first, until icing is combined and spreadable (add a little more milk, if needed). Slice cake in half horizontally. Sandwich back together with the icing. Dust the top of cake with some cocoa powder, if you like.