

# FLORA'S FAMOUS COURGETTE CAKE

With thanks to Nigella, with a few changes. This will make two large 8" layer cakes.

Line four sandwich tins with baking parchment.

Oven Gas mark 4, C180°, F350°.

## Cake:

180g golden raisins or sultanas

750g courgettes

6 large eggs

375 ml vegetable oil

450g caster sugar

675g self-raising flour

$\frac{3}{4}$  tsp bicarbonate of soda

$\frac{3}{4}$  tsp baking powder



Soak raisins. Wipe courgettes and grate without peeling. Sieve to remove excess water. Cream oil and sugar and add eggs one at a time. Add flour, bicarbonate, baking powder and beat. Stir in the courgette & raisins. Pour the mixture into lined tins and bake Gas mark 4, C180°, F350° for 30 minutes.

## Filling: Lime curd: Makes 350 ml jar (enough for both cakes)

75g unsalted butter

3 large eggs

75g caster sugar

125ml lime juice (approx. 4)

Zest of limes

Melt the butter in heavy-based saucepan, add all other ingredients & whisk to a custard over gentle heat. Let cool before filling jar, or cake. Keep in the fridge.

## Icing: for one cake:

200g cream cheese

100g icing sugar

Juice of 1 lime

zest of 1 lime to decorate

2-3 tbsp chopped pistachio nuts, optional.

Beat the cheese until smooth; add the sugar, then the lime juice to taste.