

Courgette and lemon cupcakes

Ingredients

- 150ml sunflower oil
- 6oz caster sugar
- 2 large eggs
- 2 lemons zested and juiced
- 1 grated unpeeled courgette
- 8oz self-raising flour
- ½ tsp bicarbonate soda

Method

- 1. Combine the oil, sugar and eggs in a bowl and beat well
- 2. Add the flour, lemons, courgette and bicarbonate soda and mix together
- 3. Spoon the mixture into individual cake cases and bake in the oven at 180°C for 15 minutes
- 4. Allow to cool and enjoy as an afternoon treat

