Zucchini and Lemon Cake

Equipment:
Measuring cups and spoons
Mixing bowls
Wooden spoon
Grater
Juicer
Chopping board
Small knife
Cake pans
Baking paper
Olive oil spray

Ingredients:
1 cup caster sugar
Zest of 2 lemons
1 cup vegetable oil
3 large eggs
¼ cup freshly squeezed lemon juice
2 tsp vanilla essence
2 cups plain flour
½ tsp baking powder
2 tsp bi carb soda
½ tsp salt
2 cups grated zucchini

Instructions:

Preheat oven to 180 degrees.

Line and grease a baking pan.

Zest and juice lemons.

Grate zucchini.

In a large bowl, mix together sugar and zest.

Add vegetable oil, eggs, juice and vanilla essence. Mix well to combine.

In a separate bowl, whisk together flour, baking powder, bi carb soda and salt.

Add the flour mixture to the wet ingredients, mixing until just combined. Fold in zucchini.

Spoon mixture into a lined and greased cake pan.

Bake for 35-40 minutes or test using a skewer. Cool completely before topping with a lemon icing glaze. Mix 3 tbsp melted butter, 1-2 cups icing sugar, ½ tsp vanilla essence and 2 tbsp lemon juice together until smooth and drizzle over the cooled cake. Enjoy.