



FETA CAKE WITH COURGETTE AND MINT

Makes 1 loaf • Prep 30' • Oven 50' • Easy

For the basic cake batter:

3 eggs
110g grated cheddar
juice of 1/2 lemon
5 tbsp olive oil
180g flour
2 tsp baking powder
75ml milk

For the courgette filling:

1 tbsp olive oil
1 small courgette (150g)
1 garlic clove
2 spring onions
100g feta
tbsp fresh mint, chopped

Preheat the oven to 180°C fan.

Grate the courgette. Trim the spring onions and cut into thin slices. Peel and finely chop the garlic, and fry with some olive oil in a pan. Add the courgettes and fry for another minute, then add the spring onion, stir and set aside to cool.

In a bowl, mix the eggs, cheddar, lemon juice and olive oil. Add the flour and baking powder, then add the milk. Season with salt and pepper. Add the courgette mix and combine into a smooth batter.

Crumble the feta into the batter and add the mint. Combine gently with a wooden spoon.

Pour into a buttered baking tin and bake for 50 minutes or until a wooden skewer comes out clean.