

Chocolate and Courgette Cakes

INGREDIENTS:

100g caster sugar

100g sunflower margarine

50g self-rising flour

50g whole meal flour

1 tsp. baking powder

25g coco powder

2 eggs

50g courgettes

Makes 4 muffins

DIRECTIONS:

1. Preheat the oven to 350° F, Gas mark 4, 180°C
2. Grate the courgette into a bowl add a level tbsp. sugar mix well allow moisture to drain out.
3. In a separate bowl beat the margarine and remaining sugar, mix in the beaten egg a tbsp. at a time.
4. With your Hand squeeze the excess juice from courgette, add to the mixture, and stir well. Add the flour and coco fold in gently.
5. Add to muffin cases. 6. Bake for 15 minutes. Remove from oven and cool on a wire rack.



Always remember to supervise children during cooking activities

