

Courgette Cake Recipe

1st Prize Cake at 2026 Summer Flower Show!



Ingredients

For the cake:

- 250 g courgettes (approx 2 courgettes)
- 2 large eggs
- 125 ml vegetable oil
- 150 g caster sugar (granulated sugar also fine)
- 225 g self-raising flour
- ½ tsp bicarbonate of soda
- ½ tsp baking powder

For the filling:

- 150 g lemon curd (or lime curd if you prefer and want the green look)

For the frosting:

- 200 g full fat cream cheese (Philadelphia original works well)
- 100 g icing sugar
- 1 tbsp lime juice
- 25 g unsalted nuts chopped (any nuts you like, but pistachios are good, and green)

Instructions

1. Preheat the oven to 160°C fan (180°C non fan). Grease and line two 7 or 8 inch round cake tins
2. Rinse the courgettes and then grate them using a coarse grater
3. Put eggs, oil and sugar into a bowl and mix until creamy
4. Add the flour, bicarbonate of soda and baking powder. Stir in the grated courgette
5. Divide the mixture into the two tins and bake for 25-30 minutes until golden and a cocktail stick comes out clean
6. Leave for about 30 mins then remove from the tins and allow to cool completely on a wire rack
7. Turn one of the cakes upside down on a plate and spread the curd onto it, then place the other cake on top
8. Beat the cream cheese and icing sugar together until completely combined and smooth
9. Once combined, mix in the lime juice. Pour the frosting onto the top of the cake and smooth to cover
10. Scatter with the chopped nuts