**Chocolate Courgette Cake**

* 250g plain flour
* 375g caster sugar
* 65g best quality cocoa powder
* 2 teaspoons bicarb of soda
* 1 teaspoon baking powder
* 1/2 teaspoon salt
* 1 teaspoon ground cinnamon
* 4 eggs
* 350ml vegetable oil
* 340g grated courgette
* 90g chopped walnuts or chocolate chips

**Method**Preheat oven to 180 C / Gas 4. Grease and flour a 20x30cm baking tin.

In a medium bowl, stir together the flour, sugar, cocoa, bicarb, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the nuts/chips and courgette until they are evenly distributed. Pour into the prepared tin.Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the centre comes out clean. Cool cake completely before icing with your favourite icing.

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