Courgette Bundt Cake

**Ingredients**

* 150 ml (5fl oz) vegetable oil, plus extra to grease
* 250 g (9oz) self-raising flour, plus extra to dust
* 50 g (2oz) pistachios (shelled weight)
* 3 medium eggs
* 175 g (6oz) caster sugar
* 1 tsp vanilla extract
* ½ tsp bicarbonate of soda
* 2 small courgettes, about 225g (8oz), coarsely grated

**ICING**

**Ingredients**

* 125 g (4oz) icing sugar, sifted
* 1 tbsp roughly chopped pistachios

**Method**

1. Preheat oven to 180°C (160°C fan) mark 4. Grease a 25.5cm (10in) bundt /20cm (8in) round tin. Lightly dust with flour and tap out excess. Pulse pistachios in a food processor until finely ground (or chop by hand). Set aside.
2. Whisk oil, eggs, sugar and vanilla extract together in a large bowl. Sift over flour and bicarbonate of soda and stir to combine. Mix in the courgettes and pistachios. Transfer to the prepared tin and level the surface.
3. Bake for 35min, or until golden and a skewer inserted into the cake comes out clean. Leave to cool in tin for 5min, then turn out of tin and cool completely on a wire rack.
4. For the icing, mix the icing sugar with enough water to get a smooth, fairly thick icing (1½-2tbsp). Slide cake on to a cake stand or serving plate. Drizzle over icing, then scatter over pistachios. Serve in slices.