[Courgette & Thyme Lemon Drizzle Cake](https://farmhousetablecompany.co.uk/blogs/news/courgette-thyme-lemon-drizzle-cake)



**Ingredients**:

For the cake:

* 200g self-raising flour
* 175g butter, softened
* 175g caster sugar
* 3 eggs
* 1 tsp baking powder
* 2 courgettes (approx. 250-300g total weight), grated
* 5 sprigs thyme, leaves picked
* zest of 1 lemon

For the drizzle:

* juice of 1 lemon
* 60g granulated or caster sugar
* 2-3 sprigs of thyme, leaves picked

**Method**

1. Pre-heat the oven to 180c
2. Grease/line a standard sized loaf tin
3. Put the flour, butter, eggs, baking powder and sugar into a mixer and mix well.
4. Turn the mixture out into a mixing bowl and add the lemon zest, grated courgettes, and thyme leaves. Mix with a wooden spoon.
5. Pour the mixture into the loaf tin and put into the oven for 25-35 minutes until the top is golden and a skewer comes out clean when prodded into the centre.
6. Once cooked, remove from the oven, and leave in the tin for 5 mins to cool.
7. Remove cake from tin and place on a cooling rack.
8. While the cake is cooling, mix the lemon juice, sugar, and remaining thyme leaves in a bowl.
9. While the cake is still a little warm, pour the drizzle over the top.
10. Wait until completely cool for the topping to crunch up and then tuck in!

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