CHOCO-COURGETTE CAKE

Ingredients
(For 4 people)

- 100 g dark chocolate
- 150 g caster sugar
- 3 eggs
- Salt
- 50 g ground almonds
- 200 g grated courgettes
- 150 g melted butter
- 1 tsp baking powder
- 200 g wheat flour

Preparation:

Preheat the oven to 180°C.

Melt the chocolate in a double boiler.

Wash and grate the courgettes.

Pour the sugar, eggs and a pinch of salt into a terrine. Beat the mixture until it whitens.

Add the ground almonds, grated courgettes, butter and chocolate. Mix well and add the baking powder and flour.

Beat again and pour the mixture into a non-stick mould.

Bake for approximately 55 minutes.

Leave to cool on a rack.

Remove from the mould and serve.