



## Pistachios, Zucchini with Lime Pound Cake

This is the cake you never knew you needed. The zingy lime and salty, crunchy pistachios combined with the subtle flavor and texture of the courgette are a match made in heaven. The simple cream cheese icing makes it a little like carrot cake – but with a twist!

### Ingredients

For the loaf

4 eggs

1 cup brown sugar

½ cup oil (I used rapeseed)

⅓ cup Greek yogurt (6 tablespoons)

1 teaspoon vanilla extract

1 lime zest and juice

1 courgette medium to large, grated (US = zucchini)

This is about 250 grams or 9 ounces

2 cups plain flour

2 teaspoons baking powder

½ teaspoon baking soda

3½ ounces pistachio nuts

For the lime-cream cheese icing

4.5 ounces cream cheese

1 tablespoon butter

2 cups confectioners'/icing sugar

1 lime zest and 2 teaspoons juice

### Cook Mode

Prevent your screen from going dark

### INSTRUCTIONS

Line a loaf tin with baking paper and pre-heat the oven to 170C/340F. Blot the courgette/zucchini between sheets of kitchen paper to remove any excess moisture.

Whisk together the eggs, sugar, oil, yoghurt, vanilla essence, lime zest and juice in a large bowl.

Stir in the zucchini and then fold in the flour, baking powder, baking soda and most of the pistachios (save a couple of tablespoons).

Pour the mixture into the loaf tin, then bake for 45 to 50 minutes or until the loaf is risen and golden and a skewer poked into the centre comes out clean. Then cool completely on a wire rack.

Meanwhile, make the icing. Beat together the cream cheese and butter, then add most of the lime zest and the juice. Finally, stir in the icing sugar. Keep adding more icing sugar until the icing seems thick enough to sit on top of the cake without sliding off.

When the cake is completely cool, spread the icing over the top. Decorate with the remaining pistachios and lime zest.