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*by ewfood*

## Goat cheese and zucchini cake

## Ingredients

150 g flour, 1 packet of baking powder, 3 eggs, 125ml skimmed milk, 2 zucchini (about 500 g), 1 brick of goat cheese, 3 tbsp. olive oil, a pinch of oregano, salt and pepper

## Preparation

- 1 Preheat the oven gas mark 6 (180 °C). Cut the zucchinis and cook them in a pan for 15 minutes. Add oregano, salt and pepper and let them simmer. In a bowl, pour the flour and baking powder, stir-in 3 eggs, olive oil and milk.
- 2 Add zucchini and goat cheese cut into small pieces. Pour the mixture in a cake tin and bake for at least 45 min.
- 3 Enjoy it with a green salad ... or simply cooled down and cut in small bites for a light nibble...

## Cooks Note

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