



We particularly enjoy looking after wildflower borders. At the end of the summer when the flowers have finished and the seeds have fallen to the earth we will trim the bank. New wildflowers will grow naturally next year!

Flying Marrows organic courgette bread

Ingredients:

2 organic eggs

Mid-size courgette

200g plain flour

50g sugar

75ml olive oil

Tea sp. baking powder

½ Tea sp. Cinnamon

Pinch of salt



Method:

Preheat oven to 180 degrees Celsius. Sieve flour, baking powder and cinnamon. Grate courgette. Whisk egg, sugar and salt together. Continue to whisk while adding oil. Add courgette and mix, add flour and mix well.

Pour into a lined loaf baking tin. Cook for approximately 40 minutes until a skewer is clean when pushed into the centre.