Chocolate and Walnut Cake Squares

czas przygotowania: **45 min**

poziom trudności: **średni**



Delicious homemade chocolate cake squares with a rich cocoa flavour and crunchy walnuts. Made with Gellwe Extra Dark Cocoa Powder and Gellwe Baking Powder, these easy-to-make treats have a wonderfully chocolatey taste and a delicate, nutty texture. Finished with a simple icing or a dusting of icing sugar, they're perfect for enjoying with a cup of coffee or tea.

Składniki

For the chocolate cake:

- Plain flour – 3 cups
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Gellwe Baking Powder – 1 tsp
- Butter – 1 block
- Large eggs – 3
- Milk – 2 tbsp
- Walnuts – 1 cup

For decoration:

- Icing or icing sugar – as desired

Sposób przygotowania