Natalie’s Chocolate Squares

Ingredients

100g butter

100g caster sugar

140g self-raising flour

1 tsp baking powder

2 tbsp milk

2 eggs

100g desiccated coconut

Icing:

100g dark chocolate

25g butter

100g icing sugar

Method

1. Preheat the oven to 180ºC/160ºC fan oven. Butter and line a 8” square baking tin.

1. Beat the butter and sugar until pale and creamy. Beat in the eggs adding 1 tbsp of flour if it starts to separate.
2. Sift the flour, baking powder and coconut over the creamed mixture, then fold in with the milk. Scrape the mixture into the tin and level the top.
3. Bake for 18-20 minutes or until the cake springs bake when pressed in the centre. Cool in the tin.
4. For the icing, gently heat the chocolate, butter and 4 tbsp of water in a pan until melted. Cool slightly then beat in the icing sugar.
5. Remove the cake from the tin and peel away the paper. Cut into 16 squares, dip the squares into the icing then coat with the coconut. Leave to set on a wire rack.