

## Cubes in syrup



4 eggs  
12 tablespoons of sugar  
12 tablespoons oil  
12 tablespoons of milk or yogurt  
12 tablespoons flour  
6 tablespoons semolina  
100g ground walnuts  
1 baking powder  
50g chopped walnuts

topping:  
1/2l water  
1/2kg sugar

Whisk the eggs with the sugar with electric mixer, then add oil and milk or yogurt. Stir flour, semolina, ground nuts and baking powder and combine with wet ingredients with wooden spoon or spatula. Grease baking pan (dimensions 35x20cm) and sprinkle with flour. Pour the mixture into the prepared pan, even and sprinkle with chopped walnuts. Bake in pre-heated oven at 180-190 degrees for 25-30 minutes.

Meanwhile, combine sugar and water in small pot and when it boils and sugar is dissolved, remove from heat and allow to cool. Pour cold syrup over the cooled cake. Cut into cubes.