

## **The chocolate and plum marmalade affair :) Ljubavna afera ?okolade i marmelade od šljiva :)**

Je li moguće? Ljubavna afera? Priznajem, kriva sam....ja sam ih spojila, ja sam ih nagovorila na ovaj pothvat i zajedno jendostavno funkcioniraju odlično. Posebno zato jer su spojeni s razlogom, na današnji dan - rođendan moje MAME :)) malo drame na početku ;) Ovo je bila brza torta, ali je rezultat fantazija :) Taman za nekog tko nema vremena cijeli dan provesti u kuhinji, tako je ona gotova za 90 minuta sa pranje posuđa :) hihih ;)

Is it possible? A love affair? Yes, I admit it, I am guilty.... I put them together, but they work so well..... Especially because they were made for a reason - my MOTHER'S birthday :) A bit drama at the beginning ;) This was a quick cake, but the result is a fantasy!! This is a cake for somebody who hasn't got time to spend whole day in the kitchen and that's why you need only 90 minutes to make it (including dish washing) haha :)



Sastojci :

Biskvit :

3 jaja

80 g še?era

korica limuna

1 vanilin še?er

80 g brašna

prstohvat soli

pola žli?ice praška za pecivo

40 g kakaa

100 g ?okolade

Krema :

4 velike žlice marmelade od šljiva

2 žlice soka od limuna

Ukras :

200 ml ?okolade

2 žlice kiselog vrhnja

malo ulja

?okoladni ukrasi :)



Home made plum marmalade :)

Priprema :

1. Miksati šećer sa jajima, vanilin šećerom, malo soli i koricom od limuna dok ne postane bijela smjesa. U to umiješati 100 g rastopljene čokolade i izmiksati. Nakon toga dodati mješavinu brašna, kakaa i praška za pecivo te lagano umiješati da ne izađe zrak. Staviti peći u kalup od 20 cm, na 175 stupnjeva 25 minuta.



2. Kad je pe?eno ostaviti malo da se ohladi a za to vrijeme zagrijati marmeladu sa sokom od limuna dok ne postane sirup. Biskvit prerezati na pola i gornju stranu okrenuti i staviti na pladanj za posluživanje. Prelijati sirup preko prve polovice biskvita i pustiti da se dobro upije. Na to staviti drugi dio biskvita i premazati glazurom od ?okolade koju ste otopili na pari. Ukrasiti po želji :)



Happy Birthday MOM :))

Ingredients:

Cake:

3 eggs

80 g sugar

lemon zest

1 vanilla sugar

80 g flour

pinch of salt

teaspoon baking powder

40 g cocoa

100 g chocolate

Cream:

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4 tablespoons plum jam

2 tablespoons lemon juice

Decoration:

200 ml of chocolate

2 tablespoons sour cream

little oil

chocolate decorations:)

Preparation:

1. Mix sugar with eggs, vanilla, salt and lemon juice until mixture is white. In the mix add 100 g of melted chocolate and mix. After that, add the flour mixture, cocoa and baking powder and gently mix . Bake it into the mold of 20 cm, at 175 degrees for 25 minutes.

2. When cooked leave to cool a bit and in that time warmed marmalade with lemon juice until it becomes syrup. Cake cut in half and top-side and put on a serving platter. Pour the first half of syrup over the cake and let it soak in well. In the second part to put the cake and spread glaze of melted chocolate that you have melted on a steam bath. Garnish as desired :)

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