

## **Cornmeal bacon muffins :) Muffins od kukuruznog brašna i špeka :)**

Da, dobro ste pročitali! Slani muffini na mojem blogu :) Ja sam u gužvi pa ne stignem niti peći ni postati, rokovi me stižuuu :)) Ove muffine sam slučajno našla u jednoj stranoj kuharici o keksama i pošto mi se recept činio brz i jednostavan odlučila sam ga isprobati!

Yes, you've read it right! A savory dish on my blog :) I'm still in a hurry so i can't bake or post, the deadlines came to me :) I found these muffins in a foreign cookies cookbook and had to try them because they looked simple and fast!

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

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Sastojci :

špek, kulen ili što imate u hladnjaku

100 g margarina

115 g brašna

1 prašak za pecivo

1 žličica šećera u prahu

malo soli

175 g kukuruznog brašna

250 ml mlijeka

2 jaja



Priprema :

1. Ugrijati pećnicu na 200 stupnjeva!

2. Narezati na kriške špek i kulen. Staviti na tavu i peći dok ne postanu hrskavi, maknuti sa tave i ostaviti na kuhinjskom papiru da se iscjedi mast. Kad se malo ohladi narezati na sitne komadiće i staviti sastrane.

3. Rastopiti margarin i staviti sastrane. Brašno, prašak za pecivo, sol i šećer u prahu izmiješati zajedno i umiješati kukuruzno brašno. Izmiksati jaja u posebnoj posudi, ulijati lagano zagrijano mlijeko i margarin i izmiješati.



4. Sve umiješati u brašno i miksati pjenjastom dok se ne sjedini pa dodati usitnjeni špek i kulen!

5. Puniti košarice do pola i peći 20 minuta! Dobar tek ;))

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Ingredients:

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bacon, sausage or whatever you have in the fridge

100 g margarine

115 g flour

1 baking powder

1 teaspoon powdered sugar

salt

175 g of corn flour

250 ml milk

2 eggs

Preparation:

1. Warm up the oven to 200 degrees!
2. Cut into slices bacon and sausage. Put in pan and bake until crispy, remove from pan and leave on kitchen paper to cool down. When cooled slightly cut into small pieces and put the side.
3. Melt margarine and put aside. Flour, baking powder, salt and sugar mix together and mix in corn flour. Whip the eggs in a separate bowl, put in lightly warmed milk and margarine and stir.
4. Mix into the flour mix and whisk until it is united, and add the chopped bacon and sausage!
5. Fill the basket half and bake for 20 minutes! Bon appetit;))

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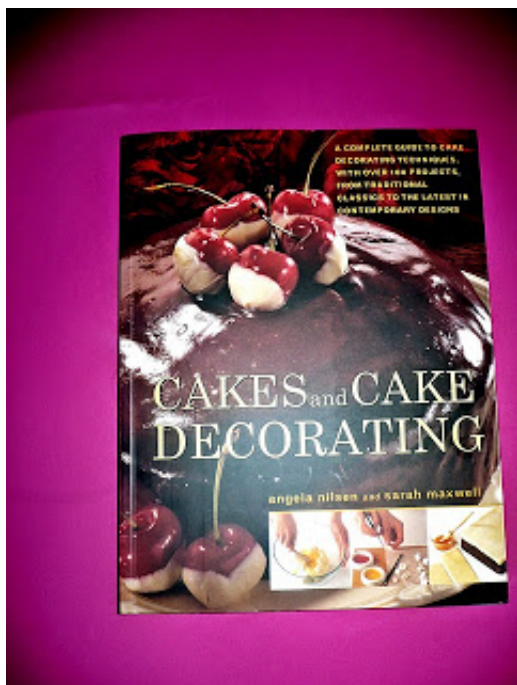
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I sad, zadnja dva dana su za ulazak u moje natjecanje ! Zna?i pošaljite mi na mail tkoprek @ gmail.com svoje najbolji ili najdraži slasti?arski pothvat i osvojite knjigu!!

And so, there are two days left for the contest! So send me your best or favorite sweet you made on my mail tkoprek @ gmail.com and win a book!!



Sretno!

Good luck!

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