

Home made Bounty :)

Dugo me nije bilo, dosta stressa na poslu, pakiranje za godišnji (što podrazumijeva brdo pranja i peglanja) i tolika želja za kolačima a nikako vremena....prije nego odem na godišnji željela sam s vama podijeliti ovaj savršeni recept za Bounty čokoladice koji se po ni?emu ne razlikuje od originala, osim što je malo bolji hehe :) [recept](#) sam dobila od [Vanylice](#) sa [Coolinarike](#) a fotke su stare tako da ?im uhvatim vremena slažem nove :)

It took me a while until i managed to make a new post, there is stress at work, packing for my vacation (that considers a lot of washing and ironing) and a big wish for something sweet but not much time for making it....before i take off i will share a great recipe for home made Bounty bars witch show no difference to the original one, maybe it's just a little bi better. I got the [recipe](#) from [Vanylica](#) from the [Coolinarka](#) and the photos are old but as soon as i'll have some time i'll make them again :)



Sastojci :

1 dl slatkog vrhnja

250 g [margarina sa okusom slatkog vrhnja](#)

300 g šećera

250 g kokosa

150 g tamne čokolade

80 g margarina

Ingredients:

1 dl cream

250 g butter with cream flavor

300 g sugar

250 g coconut flour

150 g dark chocolate

80 g butter



Priprema:

1. Še?er i margarin otopiti na srednjoj temperaturi a onda poja?ati da provri.
2. Kad provri dodati 250 g kokosa i dobro sjediniti.

3. Manji protvan obložiti masnim papirom za pečenje i izliti smjesu.
4. Staviti u frižider na 2 sata da se stegne.
5. Dasku za rezanje obložiti papirom za pečenje da se ne lijepi kad se bude rezalo. Odvojiti kolač od rubova protvana i prevrnuti na dasku te skinuti papir.
6. Rezati čokoladice u željenom obliku, kod mene su bili kružići, jednom čačmak i štapić i staviti u hladnjak dok se priprema glazura.
7. Čokoladu i margarin rastopiti na pari.
8. Preliti ih ili umakati u čokoladu te kad se ohlade poslužiti. Ukrasiti po želji.

Preparationes :

1. Melt sugar and butter on a medium heat and then make the heat high so the mixture boils.
2. When it boils add 250 g of coconut flour and mix well.
3. Put baking paper in a smaller square pan and pour it in.

4. Put in the fridge for 2 hours and let it get hard.

5. Prepare the cutting board and put some baking paper on it so it doesn't stick when you cut it.
Remove the hard mixture from the pan on the board.

6. Cut the shapes that you like, i made little circles this time, and sticks the other time. Put the shapes in the fridge until you prepare the frosting.

7. Melt the chocolate and butter on a steam bath.

8. Frost, let it cold, decorate and serve as you wish!

Just Cake The Cupcake

Life is uncertain, eat dessert first!
<http://www.justcakegirl.com>



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I adore them so much....mmmmmm.....

Obožavam ih.....

Prekrasna pjesma Hrvatske pjevačice Martine Vrbos "Ostaješ sam".....današnja inspiracija :)

I da :) prošla sam ispit i sad jedva čekam kraj smijene i putujemooooo :))

Želim vam svima ugodan tjedan, tj. ugodne dane kad mene nema i očekujte brdo finih slastica kad se vratim :)

A beautiful song from a Croatian singer Martina Vrbos called " You stay alone".... My inspiration today :)

And yes, i passed my exam thanks for all crossed fingers, so i'm waiting for my shift to end and we are off to the coast!

Wishing you a great week, and all days that i'm away and be prepared for many new sweets and pictures when i'm back :)

Bon appetit,

Tihana