

## **Honey Rum Rose - Ajme, koliko nas je....- Ruža od ruma i meda :))**

Otkad sam prije par dana na blogu [Sweet Food](#) koji piše Aleksandra vidjela ovomjese?nu temu [Ajme, koliko nas je....](#)koje je pokrenula [Snježana](#) bila sam oduševljena. Ovomjese?na tema je MED :)) jedna od mojih najdražih namirnica :) pogotovo zimi kada ga konzumiram u velikim koli?inama. I tako sam danas bila uvjerena da imamo meda barem 3-4 bo?ice kad ono niti pola jedna bo?ice..... uf, mislim ja... ajde dobro...barem nešto :) imala sam toliko ideja u glavi a tako malu (meni malo, nekome puno) koli?inu meda....iskoristila sam sve :) moramo po nove zalihe :) a iskoristila sam i novi kalup :) u obliku ruže :) i tako je nastala RUŽA OD RUMA I MEDA :)



Since I saw the new theme for this month's [Ajme, kolko nas je...](#) ( a game that was invented by [Sandra](#)) a couple of days ago on the blog [Sweet Food that Aleksandra](#) writes, I was thrilled!! The theme is HONEY :) one of my favorite ingredients :) especially in the winter :) I had so many ideas

today :) and I used one of the two new molds that I bought these days :) it is a silicone rose mold and so I made a Honey Rum Rose :))



Sastojci:

250 g brašna

mala žličica cimeta

mala žličica ?umbira

mala žličica sode bikarbone

ruma po želji

125 g maslaca

125 g še?era

1 jaje

125 g meda

1,5 dcl mlijeka

100 g ?okolade

Krema :

2 bjelanjka

prstohvat soli

malo ruma

125 g meda

150 ml vrhnja za šlag



Priprema :

1. Zagrijati pećnicu na 200 stupnjeva. Pripremiti kalup. Ja sam pekla u silikonskom kalupu pa ga nisam trebala premazivati, ali ako pećete u običnom onda malo premazati maslacem i posipati brašnom :)

2. Izmiksati jedan bjelanjak u snijeg. Miksati maslac sa šećerom dok ne postane lagano i kremasto. Dodati žutanjak, med i rum i dobro izmiksati. Rastopiti 100 g čokolade i umiješati u smjesu!

3. U zdjeli prosijati ža?ine, sodu i brašno i dodati smjesi od žutanjka i ru?no miješati i dodati mlijeko. Ne miksati mikserom nego ru?no. Lagano umiješati bjelanjke i staviti pe?i oko 35 minuta. Provjeiti ?a?kalicom dal je pe?eno :)



4. Med za kremu staviti na vodenu kupelj i postiti da se dobro zagrije. Miksati bjelanjke u snijeg i dodati im sol i rum, kad je med zagrijan lagano ga ulijevati i miksati. Kad se sjedini dodati vrhnje za šlag i miksati dok ne postigne konzistenciju šlaga :)

5. Prerezati tortu, premazati kremom i ukrasiti po želji. Ja sam sa rastopljenom bijelom ?okoladom :)



Ingredients:

250 g flour

## Just Cake The Cupcake

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small teaspoon of cinnamon  
small teaspoon ginger  
small teaspoon baking soda  
rum to taste  
125 g butter  
125 g sugar  
1 egg  
125 g honey  
1.5 ml of milk  
100 g of chocolate

Cream:

2 egg whites  
pinch of salt  
little rum  
125 g honey  
150 ml whipped cream

### Preparation:

1. Preheat oven to 200 degrees. Prepare the mold. I'm baking in silicone mold so i didn't grease it

, but if you bake it in an ordinary mold little brush with butter and flour:)

2. Mix one egg white into snow. Mix butter and sugar until light and creamy. Add egg yolk, honey and rum and well blend. Melt the chocolate and whisk in to the mix!

3. In a bowl, sift the spices, baking soda and flour and add the egg yolks mixture and hand mix and add milk. Do not mix with mixer, just with hand. Gently mix in egg whites and put in the oven for about 35 minutes.

4. In a small saucepan or double boiler heat honey to boiling. In a bowl combine unbeaten egg whites, salt and vanilla. Beat with an electric mixer at high speed until whites are stiff but not dry. Slowly pour in hot honey; beat for 5-7 minutes until frosting holds shape and add the whipped cream.

5. Cut the cake, spread the cream and decorate as desired. I decorated with melted white chocolate :)



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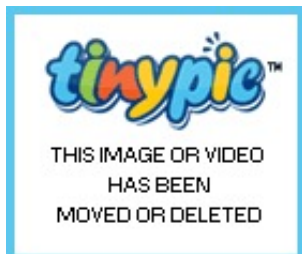
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Podsje?am vas nam moje malo darivanje u prethodnom postu :) traje još do nedelje 13.02. pa se uklju?ite :)) potrebno je samo ostaviti svoj mail :)))



I'm reminding you that my little giveaway is still on until Sunday, 13.02 so you can still enter :) i would be happy if you do :) just leave your e-mail address under the post :))

[Giveaway - darivanje LINK](#)

Enjoy the Honey rum rose :)))

Uživajte u Ruži od ruma i meda :)

Tihana