

Inspiracija :) Summer fruit cupcakes :)

U duhu [natjecanja](#) moram i ja staviti nešto :)) pa eto u nastavku recept za moju najdražu bazu za cupcakeove "[Chocolate Chip Muffins](#)" by Renci11 sa Coolinarike :) Imamo ve? par natjecatelja i oduševljena sam radovima, a pogledati i komentirati ih možete na FB stranici u albumu [Contest](#) :))
Let the games continue :))

In the spirit of the [contest](#) i also have to bake something :) so here is a recipe for my all time favorite cupcake base "[Chocolate Chip Muffins](#)" by Renci11 sa Coolinarike :) We have a few competitors already and I am very impressed with the picks :) You can look at them and also comment them on my FB page in the album "[Contest](#)" :)) Let the games continue :))



Sastojci:

Ingredients:

250 g brašna

250 g flour

2 žličice praška za pecivo

2 tsp baking powder

1/2 žličice sode bikarbone

1/2 tsp baking soda

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2 žlice kakaa

2 tbs cocoa

175 g šećera

175 g sugar

150 g nasjeckane čokolade

150 g chocolate chips

250 ml mlijeka

250 ml milk

90 ml ulja

90 ml oil

1 veliko jaje

1 big egg

200 g čokolade

200 g chocolate

150 ml slatkog vrhnja

150 ml cream

1 žlica meda

1 tbs honey

340 g malina

340 g raspberries

1/4 šalice šećera

1/4 cup sugar

1 žlica gustina

1 tbs cornstarch

1 šalica maslaca za kreme

1 cup of unsalted butter

2 šalice šećera u prahu

2 cups of confectioners sugar

Punjenje od malina

raspberry filling



Sirup od malina- Raspberry filling

Izmiksati maline i prosijati je kroz cjedilo da bi se odstranile koštice. Dodati še?er i gustin i kuhati

dok ne zgusne. Ohladiti prije nego ?e se povezivati sa maslacem.

Add the raspberries to the bowl of a food processor. Process until smooth. Strain the mixture through a fine mesh sieve into a small saucepan to remove the seeds (this takes a few minutes, just be patient and keep using a rubber spatula to push it through). Add the sugar and cornstarch to the pan, whisking to combine. Bring the mixture to a boil over medium-low heat, whisking often. When it reaches a boil, remove the pan from the heat and let cool slightly. Chill before adding it to the butter.

Buttercream:

Miksati maslac i punjnje od malina dok se ne poveže i polako dodavati še?er u prahu! Povremeno stati i strugati sa strane da se sve poveže. U originalu ide 6 šalice še?era ali meni je to puuno previše pa preporu?am da stavljate onoliko kako vam paše ?vrsto?a buttercreama, meni su 2 šalice bile i previše :D

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and raspberry filling on medium speed until completely incorporated, stopping to scrape down the sides of the bowl as necessary. Add the confectioners' sugar (I like to sift as I add to avoid lumps), one cup at a time and beat until you reach your desired consistency. In the original there were 6 cups of sugar but for me 2 were just enough.

Ganache od ?okolade - Chocolate ganache

Zagrijati vrhnje i med do to?ke vrenja i u to staviti ?okoladu i na najmanjoj vatri otopiti. Ostaviti da se ohladi pa miksati dok se ne udvostru?i te dodati samljevene kekse.

Heath the cream and honey to the boil and add the chocolate and melt it on small heath. Leave it to cool and than whip it until it doubles. Then add the smashed cookies and mix well.

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Zagrijati pešnicu na 200 stupnjeva i pripremiti košarice za muffine. Meni je ispalo 12 cupcakesa :)

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Mlijeko, jaja i ulje lagano istucite pjenjačom da se povežu te ih dodajte suhim sastojcima. Sve dobro pomiješati i na kraju dodati komadiće čokolade :) Peći cca 20 minuta, izvaditi i pustiti da se ohlade do kraja.

Preheat the oven to 200 degrees and prepare the cupcake liners. I got 12 cupcakes from this mixture. Mix egg, milk and oil until well combined and then add it to the dry ingredients. Mix all well together and then add the chocolate chips. Fill the liners and bake for about 20 minutes. Take them out and chill all the way through.



Ukrašavanje - Decoration

Ukrasiti buttercreamom od malina i ganachom od ?okolade po želi i sezonskim vo?em, u mojem slu?aju maline, jagode i ogrozd :))

Decorate it with raspberry buttercream and chocolate ganache and with seasonal fruit :) In my case raspberry, strawberry and gooseberry :)

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Uživajte u pečenju i ne zaboravite na natjecanje :)

Enjoy baking and don't forget about the contest :)



Have a nice weekend :)



Ugodan vikend svima :)