

## Mini Raspberry cupcakes :)Mini Cupcakes od maline :)

Evo recepti?a mojih ro?endanski mini cupcakesa :) ovi su spoj više razli?itih recepata sa interneta i linkat ?u sve stranice odakle sam ih uzela :) Baza muffinima su [ovi muffins](#) by lp-l-t mama sa coolke ali bez jagoda i bez bijele ?okolade :D a premaz je [buttercream od malina by Tracy](#) koji toplo preporu?am :) sa bilo kojim vo?em, ne samo sa malinama :) Evo slikica i recept :)

Here is the recipe for my birthday mini raspberry cupcakes :) They are a mix of a few recipes from the internet and i'm linking them all here :) The muffin [base are this muffins](#) from lp-l-t mama from Coolinarika but without strawberries and white chocolate. And the [buttercream](#) is from Tracy from Tracey's Culinary Adventures that i recommend with all fruits not just raspberries :)



**Mjere su u šalicama, 1 šalica - 240 ml! The measurements are in cups, 1 cup - 240 ml.**

## Sastojci - Ingredients

1, 5 šalica brašna - 1,5 cup of flour

2 žličice praška za pecivo - 2 tsp of baking powder

malo soli - pinch of salt

1/4 šalice šećera - 1/4 cup of sugar

1/2 šalice rastopljenog maslaca - 1/2 cup of melted butter

1/2 šalice mlijeka - 1/2 cup of milk

1 jaje - 1 egg

100 g malina - 100 g of raspberries

Pećnicu ugrijati na 180 stupnjeva, u kalup pripremiti košarice. Meni je od ove smjese ispalo cca 50 mini cupcakesa. Prosijati brašno sa praškom za pecivo, šećerom i soli. Jaja, mlijeko i maslac kratko izmiksati te u tu smjesu dodati suhe sastojke i miješati pjenjačom a ne mikserom. Puniti kalupe i peći oko 20 minuta. Izvaditi iz kalupa i pustiti da se ohladi :)

Preheat the oven to 180 degrees, and prepare the muffin mold. Prepare the muffin liners, from this mix I got cca 50 mini muffins. Sift the flour, sugar, baking powder and salt. Mix eggs, milk and butter and mix for a minute than add the dry ingredients and the raspberries and mix with a whisk not a mixer. Fill the mold and bake for 20 minutes. Remove from the mold and let them cool.



Sirup od malina- Raspberry filling

340 g malina - 340 g raspberries

1/4 šalice šećera - 1/4 cup sugar

1 žlica gustina - 1 tbs cornstarch

Izmiksati maline i prosijati je kroz cjedilo da bi se odstranile koštice. Dodati šećer i gustin i kuhati dok ne zgusne. Ohladiti prije nego što 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:

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

Miksati maslac i punjenje od malina dok se ne poveže i polako dodavati šećer u prahu! Povremeno stati i strugati sa strane da se sve poveže. U originalu ide 6 šalica šećera ali meni je to puuno previše pa preporučam da stavljate onoliko kako vam paše vrstoća 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.



Po želji nanositi buttercream na muffinse i ja sam ukasila jednim ribizlom ;)



Decorate the muffins with the buttercream as you wish, I decorated it with red currant :)



**Just Cake The Cupcake**

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Have a wonderful weekend :)

Ugodan vikend svima :))



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