

My Oreo Cupcakes

?im sam ih vidjela na polici, znala sam, moram ih kupiti i nešto smisliti ;) pošto su cupcakesi moja specijalnost eto jedan brz i preedobar recepti? sa sve Oreo ljubitelje :)

As soon as i saw Oreo on the shelf in the store i had to buy it and make something :) cupcakes are my specialty so here is a fast and too good recipe for all Oreo lovers !



Sastojci :

Za Muffine :

2 jaja

3 dcl mlijeka

150 g šećera

1,75 dcl ulja

320 g brašna

1,5 prašak za pecivo

150 g kakaa

10 smrvljenih Oreo Keksića

12 keksića za kalup

1 mala žličica arome vanilije

Ingredients:

For Muffin:

2 eggs

3 dcl milk

150 g sugar

1.75 dcl oil

320 g flour

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- 1.5 baking powder
- 150 g cocoa
- 10 crumbled Oreo cookies
- 12 cookies for the bottom
- 1 teaspoon of vanilla extract



Krema :

200 ml vrhnja za šlag

200 g krem sira

5 smrvljenih Oreo Keksi?a

2 žli?ice arome Vanilije

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Cream:

200 ml whipped cream

200 g cream cheese

5 crumbled Oreo cookies

2 spoons of vanilla extract



Priprema :

Izmiksati jaja i postepeno dodavati še?er, mlijeko i ulje. Suhe sastojke pomiješati i lagano dodavati smjesi. Kad se smjesa sjedini dodati smrvljene komadi?e Oreo keksi?a.

Preparation:

Blend eggs and slowly add sugar, milk and oil. Put all dry ingredients together and slowly add to the milk and sugar mixture.

When the mixture unites add crushed Oreo cookies.



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Zagrijati pećnicu na 200 stupnjeva. U košarice staviti po jednu polovicu Oreo keksića i puniti košarice skoro do ruba.

Preheat the oven at 200 degrees. Put the cupcake cases in the cupcake mold and put a half of an Oreo cookie in it and add the mixture to the edge of the cupcake cases.



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Peći ih oko 20 minuta. U međuvremenu praviti kremu (vidi dolje). Od ove smjese dobit ćete oko 25 muffina. Kad se ispeku ostaviti da se malo ohlade te su spremni za ukrašavanje!

E sad krema koju pravite kad se muffini peku :) prvo izmiksati vrhnje za šlag te dodati sir te sve lijepo sjediniti. Nakon toga dodati smrvljene Oreo keksiće i aromu vanilije te opet lagano miksati dok ne postane kremasto. Staviti na 20 minuta u hladnjak da se skupi malo.

Sad dolazi moj najdraži dio a to je ukrašavanje. Naravno to je sve po vašoj volji al eto ja sam se malo poigrala pa sam napravila par verzija ukrašavanja..

Bake them for 20 minutes. In the meantime make the cheese cream (see below). From this mixture you will get 25 muffins from which you make cupcakes, so when they are baked let them cool a little bit and they are ready for decorating.

And now for the cream which you can make while the muffins are in the oven. First you whip the cream and add the cream cheese and mix everything well together. Then add crumbled Oreos and vanilla extract and again mix everything well together. Put in the refrigerator for 20 minutes.

For my favorite part the decorating I'll leave everything to you! I was playing a little bit so here are some of my cupcakes!



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Na kraju je pobijedila ova jer je preslatka. Dakle, staviti svu kremu u štrcalju i priprema...pozor...
SAD !!! Ukrašavanje :)

At the end this version won because it is too cute :) and now, put the cream in a decorating bag and start to DECORATE :)



P.s. ne odmah navaliti na njih nego ih ostaviti da malo odmore u hladnjaku, barem jedan sat pa onda njupati!

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P.s. don't eat them immediately, you can leave them in the fridge at least for an hour and then you can grab them :)



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Moram priznat da su vrlo fotogeni?ni :)

I have to admit that they are very, very good models!

Bon Appetit,

Tihana :)