

## **Peanutbutter and chocolate cupcakes :) Kikiriki i ?okolada cupcakes :)**

Evo mene bolesne da napišem prije puta ovaj post :) kako ste pro?itali u postu ispod bila sam jako uzbu?ena da radim Devil's food cake sa bloga Cafe Fernando ali na?alost nisam uspjela. Taj dan ništa nije išlo po planu, od produ?ene prezentacije na faksu do moje nenadane bolesti koja me i danas nakon 2 injekcije još uvijek drži ali nedam se ja!!! Tako da sam na kraju složila samo cupcakese i malo promijenila recept pa vam ga dostavljam sad prije svojeg puta u Sarajevo, evo za par sati kre?emo! Jako se veselim, bude puno slikica kad se vratim!!!

Here I am, a bit sick to write this post before my trip! as you read the update in the last post i was very excited about making the Devil's food cake from the blog Cafe Fernando, but unfortunately i didn't made it. That day was a mess - my collage presentation took a long time to make, and i got sick and got two injections and I'm still sick!! So in the end I just made cupcakes, i changed a recipe a bit and writing it down now before i go to Sarajevo for the weekend! We are very excited (but sick, both of us) and hope everything will go well! I promise many, many pictures when i come back!!



Sastojci :

Biskvit:

150 g maslaca

150g kakaa (ja sam stavila Milka kakao)

150 ml vruće vode

80 ml mlijeka

210 g brašna

1 žličica sode bikarbine

pola žličice soli

200 g šećera

3 jaja

1 žlica ekstrakta od vanilije

Krema za ukrašavanje :

400 g čokolade

340 g kikiriki maslaca

400 ml slatkog vrhnja

Ukrašavanje :

Komadi?i od ?okolade

Kikiriki



Priprema:

Prvo pripremiti kremu za ukrašavanje:

Za to vrijeme zagrijati pe?nicu na **175 stupnjeva!** Na pari otopiti **?okoladu** i staviti sastrane 5 minuta da se malo ohladi. Nakon toga umiješati **kikiriki maslac** u to i dobro sjediniti! Nakon što se to malo ohladilo umiješati **slatko vrhnje** i i miksati dok ne bude izgledalo kao na slici, ne predugo :)



Nakon toga pripremimo muffine:

Izmiješati **vruću vodu sa kakaom** dok se otopi te dodati **mlijeko** te staviti sastrane. Miksati **maslac** na srednjoj brzini dok ne omekša te mu polako dodavati **šećer** dok se šećer ne otopi oko 5 minuta. Nakon toga dodavati jedno po jedno **jaje** dok se sve ne sjedini. Te dodati **ekstrakt vanilije**.



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Izmiješati **brašno, sol i sodu** te naizmjenice sa kakaom dodavati maslacu i miksati na srednjoj temperaturi. Puniti **košarice** do pola i staviti malu žličicu kreme za ukrašavanje i na to još malo smjese za muffine. Peći oko 25 minuta! Od ove smjese ispadne oko 15 cupcakesa :)

Kad se ohlade ukrasiti kremom i posuti kikirikijem i komadićima čokolade! :) I to je To :)



Ingredients:



Cake:

150 g butter

150g cocoa powder (I put cocoa Milka)

150 ml hot water

80 ml ??milk

210 g flour

1 teaspoon baking bikarbine

teaspoon salt

200 g sugar

3 eggs

1 teaspoon vanilla extract

Cream for decoration:

400 g chocolate

340 g peanut butter

400 ml cream

Decoration:

Pieces of chocolate

Peanuts



Preparation:

First, prepare the cream to decorate:

During this time, heat oven to 175 degrees! Steamed melt chocolate and put the side for 5 minutes to cool slightly. After that, mix peanut butter in it and combine well! After a bit chilled blend in cream and mix until it looked like the picture, not too long :)

After that, prepare muffins:

Mix cocoa with hot water until melted and add the milk and put the side. Mix the butter on medium speed until soft and he is slowly adding sugar until sugar dissolves, about 5 minutes. After that, add

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the eggs until everything is combined. And add the vanilla extract.

Mix flour, salt and soda and add alternately with cocoa butter and mix at medium temperature. Fill basket half and put a small teaspoon cream for decoration and to some more mixes for muffins.

Bake for about 25 minutes! From this mixture you get about 15 cupcakes :)

When cold, decorate with cream and sprinkle with peanuts and chocolate chips! :) That's it:)

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Nadam se da vam se svi? a jer je moj dragi bio super uzbu?en zbog njih:) Ugodan vikend svima :)

?itamo se :)

P.s. - ostavljam vas sa jednom prekrasnom pjesmom grupe **HURTS - Stay** :)

I hope you like it because my darling was super excited about them :) Have a nice weekend, and i leave you wit a beautiful song from the band **HURTS called Stay** :)

*Happy Birthday my Love :)*

