

## Tropy cake

Svaki puta kad radim neku tortu po narudžbi moji doma uzdišu i samo nadgedaju okolo mene dali ?e nešto možda ostati... U takvom slu?aju uvijek nešto sitno iz?arobiram samo za njih :) o ovom slu?aju pripremala sam tortu Ledeni vjetar ?iji recept bude jednom drugom prilikom pa od ostataka nastala ova preeeefina tortica koje naravno više nema...nije preživjela ni 24 sata u hladnjaku :) e i da...opsjednuta pjesmom koja je obilježila ovu tortu :) na?i ?ete ju negdje pod kraj posta :)

Every time I have a cake on order my folks at home walk around the kitchen and look for some leftovers so this time I actually had leftover so I made this tropical cake for them and i have to say that it didn't survive the next 24 hour in the fridge :) I actually made a cake called [Ice wind witch](#) i don't like to eat but i enjoy to make from now on :) and yes, there is a song down there at the end of the post witch marked this cake....i listen to it over and over again.... enjoy :)



Sastojci :

Biskvit:

4 jaja

150 g šečera

130 g brašna

50 g margarina

Nadjev:

200 ml vrhnja za šlag

Vože po želji :) u mom služaju banane, kivi, kupine i breskve :)



Ingredients :

Cake:

4 eggs

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150 g sugar

130 g flour

50 g butter

Filling:

200 ml whipped cream

Fruit :) in my case bananas, kiwi, blackberries and peach :)



Priprema :

1. Odvojiti žutanjak od bjelanjaka i bjelanke pjenasto izmiksati u vrsti snijeg.
2. Žutanjke sa šećerom na pari miksati oko 2-5 minuta dok se lagano ne "dignu" i nakon toga nastaviti miksati još par minuta u posudi za miksanje.
3. Lagano dodati brašno i rastopljeni margarin i miksati dok se sve skupa ne sjedini.
4. Dodati snijeg od bjelanjaka i lagano miješati.
5. Staviti u pobrašnjeni kalup za pite ili torte i peći na 175 stupnjeva!

6. U me?uvremenu izmiksati vrhnje za šlag i pripremiti vo?e!
7. Na pe?eni biskvit prvo staviti vrhnje za šlag i na to vo?e po želji!

Preparationes :

1. Divede the egg whites and egg yolks and mix the egg whites very firm!
2. The egg yolks mix on a steam bath for about 2-5 minutes and let it get very creamy.
3. Add the flour slowly and the melted butter and mix it all together.
4. Add the egg whites and mix it lightly!
5. Bake in a tart pan on 175 degrees until it gets brown :)
6. In the meantime whip the cream and prepare the fruit.
7. When the cake is baked put the cream first and then the fruit and garnish it as you wish!



Finished cake :)



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mhhh give me a biteee :)



And done, the last bite :)

Prošetali smo Dravom danas pa evo par predivih slika okoliša :)

Me and my boyfriend took a walk by the river Drava so here are some random pictures:

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Here is the song by a Croatian singer Massimo :) Do you like it?

Massimo sa Tajnom vještinom :) slušate Massima?

Bon Appetit,

Tihana