

Banana hazelnut cupcakes :) Banana - Iješnjak cupcakes :)

Ako imate sat i pol vremena da nekoga iznenadite desertom, a u tih sat i pol je i pranje su? a onda su ovi brzi cupcakesi pun pogodak!!

If you have a hour and a half time to surprise somebody with a desert, and in this our and a half is the dish washing included, these cupcakes are the right thing to do :)

Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>



Sastojci:

Ingredients :

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2 jaja
3 dcl mlijeka
150 g še?era
220 g brašna
100 g mljevenih lješnjaka
malo soli
100 g kakaa
3 banane

sok 1 limuna

400 ml vrhnja za šlag

2 eggs
3 dcl milk
150 g sugar
220 g flour
100 minced hazelnuts
little bit salt
100 g cocoa powder
3 bananas

juice from 1 lime

400 ml whipped cream



1. Izmiksati jaja i postepeno dodavati še?er i mlijeko. Suhe sastojke pomiješati i lagano dodavati smjesi.

2. Zagrijati pe?nicu na 200 stupnjeva. Puniti košarice skoro do ruba . Pe?i ih oko 20 minuta. Od ove smjese dobit ?ete oko 25 muffina. Kad se ispeku ostaviti da se malo ohlade te su spremni za ukrašavanje!

3. Banane narezati na male kockice i pomiješati sa sokom od limuna! Na svaki muffin staviti par kockica banana i na to šlag! Tj. ukrasiti po želji :)))



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1. Mix the eggs and add slowly sugar and milk. Add the dry ingredients to the eggs and mix it together well.
2. Preheat the oven to 200 degrees. Fill the cupcake cups, and bake it for 20 minutes. You'll get 25 cupcakes from this mix! Let them cool a bit and decorate!
3. Chop the banana in little squares, and mix it with lime juice. Put 5-6 squares on every cupcake and put whipped cream over the top. Decorate as you wish :))

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So this was a quick one ;)

Kisses,

Tihana