

Banana split cupcakes :)

29.02. je dan koji zapravo ne postoji. Ili to?nije postoji samo jednom u ?etiri godine. Uvijek sam se pitala kako je ljudima koji su ro?eni na taj dan :D Kolegica kojoj sam prošle godine radila [Pijanu zebra](#) ove godine je do?ekala taj 29.02 i proslavila 7. ro?endan :) u tu ?ast smo odlu?ile po?astiti kolege na poslu cupcakesima iz moje ku?ne radionice. Ve? mi dugo kroz glavu hodaju misli o Banana split cupcakesima pa sam ih odlu?ila za tu priliku i napraviti! Slijedila sam recept [Paule Dean](#) za bikvitni dio a topping sam iskombinirala sama!

29.02. is a day that actually doesn't exist. I mean it does, once every four years and then it's called Leap day :) I always wonderd how people feel when the day you were born comes every four years. So my co-worker finnaly could celebrate this year her 7th birthday. Since I made for her [The Drunk zebra cake](#) last year this year we decided to treat our co-workers with cupcakes, so i came up with the idea of a banana split in a cupcake way :) For the cupcake base I followed the recipe by [Paula Deen](#) and for the topping I combined some of my ideas :)



Sastojci za 12 cupcakesa/Ingredients for 12 cupcakes

100 g maslaca/100 g of butter

200 g še?era/200 g sugar

2 ve?a jaja/2 large eggs

100 ml jogurta/100 ml youghurt

300 g brašna/300 g flour

1 žli?ica sode bikarbone/1tsp soda bicarbonate

1 ili 2 mljevene banane/1 or 2 crushed bananas

100 g nasjeckane ?okolade/ 100 g chopped chocolate

100 g nasjeckanih lješnjka/100 g chopped nuts

Za ukrašavanje/For the topping

200 ml slatkog vrhnja/200 ml cream

1 puding od banane/1 banana pudding mix

100 g ?okolade/ 100 g ?okolade

šarene mrvice/sprinkels

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Zagrijati pećnicu na 180 stupnjeva. Miksati šećer i maslaca dok se ne spoje te im dodati jaja, jogurt, brašno i sodu. Miksati te dodati čokoladu, lješnjake i bananu de ručno sve povezati. Puniti košarice do pola te ih peći cca 20 minuta, ako imate jaču pećnicu onda manje. Ja sam pekla duple mjere jer sam u prvu zaboavila staviti banane :D Tako da su ove bez banana tamnije bolje i dosta suhe a kad se stavi banana su super sošni!

Za ukrašavanje sam izmisala šlag do pola i dodala mu 1 mix za pravljenje pudinga okusom banane te miksala dok nisam dobila savršenu konzistenciju šlaga. Rstopila čokoladu te prelijala preko ukrašenih cupcakesa te završila šećernim mrvicama!

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Ovdje možete vidjeti razliku između prvih u koje sam zaboravila dodati bananu i ovih sa bananom!
Here you can see the difference between the one I forgot to put the banana and the one with the banana.

Preheat oven to 180 degrees. Cream butter and sugar in a large bowl. Mix in eggs, yogurt, flour, and baking soda. Stir in bananas, chocolate chips and walnuts. Fill cupcake liners 1/2 full.

Bake for twenty minutes. I made this twice in a row because in the first batch I forgot to put bananas :D So the darker ones are without banana and are slightly dry and the lighter ones with the banana are much more yummiier!

For the topping I mixed the cream and added the banana pudding mix! Decorate the cupcakes with melted chocolate and sprinkles and don't forget the cherry on the top :)



Happy Leap day to everybody who celebrates thier birthday on the 29th Februaray :)

Sretan ro?endan svima koji ga slave 29.02!!!

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