

## Blue suede shoes cupcakes :)

Kiša, kiša, kišaaa..... tmurno popodne kod nas.....sve miriši na neki novi recepti?. Kupine su tu, krema je tu - možemo po?eti ! U zadnje vrijeme sam jako zaposlena sa faksom i poslom pa ne stižem toliko vremena koliko bih željela provesti u kuhinji pa eto jedan brzi recepti? al oku vrlo ugodan ;) boja ovih cupcakesa odvela me u neko drugo doba ;) rock n' roll doba Elvisa Preslya i njegovih "Blue Suede Shoes" :)))

Rain, rain, raiiin..... A gloomy day here at my place...so something is telling me it is time for a new recipe! The blackberries are here, the frosting is here we can begin!! Recently i'm very busy with my exams and my work so i'm not able to spend so much time in the kitchen as i would want to. Here is one quick and very pretty recipe witch color took me into the time of old Rock N' Roll and Elvis Presly with his "Blue Suede Shoes" :)))



Sastojci :

Za Muffine :

2 jaja

3 dcl mlijeka

150 g šećera

1,75 dcl ulja

320 g brašna

1,5 prašak za pecivo

200 g kupina

1 mala žličica arome vanilije

## Just Cake The Cupcake

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### Ingredients:

#### For Muffin:

2 eggs  
3 dcl milk  
150 g sugar  
1.75 dcl oil  
320 g flour  
1.5 baking powder  
200 g blackberries  
1 teaspoon of vanilla extract



Krema:

2 šlag kreme od vanilije  
200 g kupina  
1 žličica ekstrakta vanilije

Cream:

2 vanilla cream mixtures  
200 g blackberries  
1 teaspoon of vanilla extract



Priprema :

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

dodavati smjesi. Kad se smjesa sjedini dodati kupine i dobro izmiksati!

2. Zagrijati pećnicu na 200 stupnjeva. Košarice puniti malo više od pola i peći oko 15 minuta. od ove smjese ispadne 24 veća muffina!

3. U međuvremenu izmiksati kremu za šlag sa okusom vanilije svaku u svojoj zdjeli te u jednu staviti 100 g kupina a u drugu dodati 1 malu žličicu ekstrakta od vanilije da se pojača okus kreme! Staviti na 15 minuta u hladnjak da se malo stisne!

4. Ostaviti muffine da se malo ohlade pa krenuti na ukrašavanje! U vrećicu za ukrašavanje na jednu stranu staviti jednu kremu a na drugu stranu staviti drugu kremu da kad bude izlazila iz vrećice izgleda šareno. Ideju sam ukrala sa bloga [Glorious Treats](#) :) pola žuto pola ljubičasto! Na svaku staviti po jednu kupinu i papati :)

### Preparation:

1. 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 blackberries and mix it well!

2. Preheat the oven on to 200 degrees and fill the cups almost full, bake for 15 minutes! From this mixture you get 24 slightly big muffins!

3. In the meantime mix the mixture, each in her own bowl :) in one add 100 g blackberries and mix, and in the other add the vanilla extract! Put the mixtures in the fridge for 15 minutes!

4. Leave the muffins to cool a little bit and then frost them !! Fill the piping bag with two colors, side by side so in this case the yellow and purple one! I stole the idea from the blog [Glorious treats](#) ! On

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the top of the each cupcake put a blackberry and eat them :)



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My inspiration :

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Do you like blackberries? Are they easy to buy in your town? We are growing them in our back yard so i have tons of them ;)

Volite kupine? Ja ih imam doma, rastu na vrtu otkad znam za sebe pa ih zato mislim maksimalno upotrijebiti ;)

Bon appetit ;)

Tihana ;) sending kisse to everyone ;)