

FBI Rukavice - Kuglof od jabuka :) Apple cake

Prvi puta sudjelujem u blogerskim igricama, i ovaj post je moja ulaznica za igru [FBI rukavice](#), koju je osmislila [mamajac](#) a ovaj mjesec istražujemo blog [La Cuisine Creative by Mignonne](#) ! Doma imamo i jabuke, i lješnjake pa sam mislila da bi mogla isprobati ovaj kuglof od jabuka ! Strašno je jednostavan, a kad se ispe?e cijela kuhinja mirišni na cimet i jabuke :) ina?e ovu godinu baš i nisam nekako zalu?ena Boži?em i svime oko toga ali poslije ovog kuglofa sve se nekakko promijenilo..... obuzela me Boži?na atmosfera :) i potaknuta ovomjese?nim otkrivanje ostalih blogerica kupila sam hamer papir i po?ela malo istraživati fotografiju i sposobnosti mojeg maaalog foti?a :) isto tako vas pozivam da se upoznamo malo bolje pa je ovdje moj [Facebook link](#) na kojem me možete dodati :) tamo se isto tako nalaze [galerije](#) mojih dosadašnjih [kola?i?a](#) :)

This is the first time I participate in blogging games, and this post is my ticket to the game [FBI gloves](#), which was created by [mamajac](#) and this month we research a blog [La Cuisine Creative by mignonne](#)! At home we have apples and hazelnuts so I thought I might try this [Apple cake](#)! It is extremely simple, and when baked the whole kitchen smells like cinnamon and apples :) this year i'm just not so into Christmas and everything about it but after this cake everything suddenly changed Christmas atmosphere overwhelmed me:) This month some blogger reveled themselves so here is a link to my [Facebook profile](#) so add me there and let us bond! :)))

Just Cake The Cupcake

Life is uncertain, eat dessert first!
<http://www.justcakegirl.com>



Sastojci:

Ingredients:

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250 g še?era	250 g sugar
3 žumanjka	3 egg yalks
1 vanilin še?er	1 case od vanille sugar
130 ml ulja	130 ml oil
60 mljevenih lješnjaka	60 g minced hazelnuts
1 prašak za pecivo	1 case of baking powder
250 g naribanih jabuka	250 g grated apples
Snijeg od 3 bjelanjka	3 mixed egg whites
100 g rastopljene ?okolade	100 g melted chocolate



All ingredients mixed and adding the mixed egg whites

Priprema je vrlo jednostavna kako i sama mignonne govori, sve sastojke umiješati dobro i na kraju lagano dodati snijeg od bijeljanka :) lakše ne može :) kalup za kuglof premazati margarinom i posipati brašnom te peći na 175 stupnjeva oko 40 minuta u mojem slučaju, te isključiti pećnicu i ostaviti unutra još 10 minuta! Nakon toga odmah sam ju premazala sa malo rastopljene čokolade :)

It is very easy to make it, as the author of the recipe says herself, mix all the ingredients well together and at the end add the mixed egg whites! It can't be easier! Prepare the mold for the cake, the round one pictured below, grease it and add a bit flour so the cake doesn't stick to it! Bake it for 40 minutes on 175 degrees

then turn the oven off and let it bake for another 10 minutes! After that I just covered it with a little bit of chocolate!



Prebaked and done :)))

Stvarno sam uživala preve?i je :))) hvala mignonne na predivnom receptu, a ja sam morala dodati ?okoladu jer bez nje neide :) i odli?no je odgovaralo :))

I really enjoyed making it! thanks to mignonne for the great recipe :) but i had to add a bit of chocolate because without it i'm lost :))) ant it suited the cake very well :)



Finished :)

Moj novi favorit :) podsjeća me na ljeto :)

My new favorite, remind's me of summer :))

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Kisses,

Tihana :))