

The "Green" cake :)))

Evo jedan brzi post, lijena sam u zadnje vrijeme....Pekla sam torticu za ro?endan frendi?inog de?ka.... torta je malo druga?ija :) ja sam ju nazvala The "Green" cake..... ima dosta razloga :D

Here is a quick post since I'm so lazy lately I was baking a cake for a friend's boyfriends birthday.... it' a bit different from my other cakes :) I called it The "Green" cake there are a few reasons for that :D



Biskvit - cake

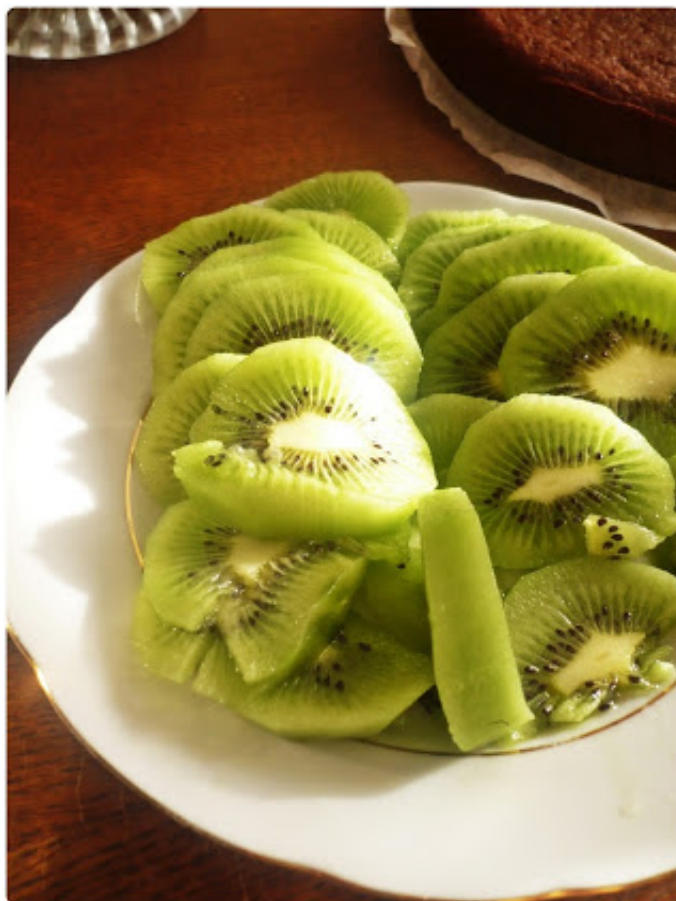
80 g še?era

80 g sugar

40 g še?era u prahu	40 g powdered sugar
100 ml ulja	100 ml oil
40 g džema	40 g jam
150 g pšeni?nog brašna	150 g flour
15 g praška za pecivo	15 g baking powder
15 g sode bikarbone	15 g soda
15 g vanilin še?era	15 g vanilla sugar
45 g kakaa	45 g cocoa powder
150 ml jogurta	150 ml yogurt
30 ml mlijeka	30 ml milk
3 kiwia	3 kiwi

Krema - cream

250 g ?okolade	250 g chocolate
150 ml vrhnja za šlag	150 ml whipping cream
2 žlice meda	2 spoons of honey



Biskvit - Cake

Izmiješajte še?er, še?er u prahu, ulje i džem. Pomiješajte brašna, dodajte prašak za pecivo, sodu bikerbonu, vanilin še?er i kakao. U smjesu od brašna umiješajte smjesu od džema i ulja, a zatim i jogurt koji ste izmiješali s mlijekom. Sve dobro sjedinite i stavite pe?i u namaš?eni kalup promjera 26 cm na 180 stupnjeva oko 40 minuta. Provjeriti ?a?kalicom dali je pe?eno. Ovaj postupak ponoviti da se dobe dva biskvita.

Mix the sugar, powdered sugar, oil and jam. In another bowl mix flour, add baking powder, soda, vanille sugar and cocoa powder. In Flour mix add the jam mix and mix well. After that add the yogurt and milk. Mix all together and bake it for 40 minutes on 180 degrees in a 26 cm mold. This

you have to do twice to get 2 cake

Kream - cream

Zagrijte slatko vrhnje za šlag do točke vrenja i dodati 2 žlice meda i prelijte preko nasjeckane čokolade. Ostavite da stoji 5 minuta te promiješajte. Ostaviti u hladnjaku 2 sata da se stisne pa izmiksajte mikserom sa još malo slatkog vrhnja.

Bring the whipping cream to boiling and add 2 spoons of honey and pour over minced chocolate. Leave it for 5 minutes and stir all well together! Leave it for 2 hours in the fridge, then mix again with the mixer to get it fluffy :)



Na kraju slagati biskvit, krema, kivi, krema pa zadnji biskvit i ukrasiti :) ja sam sa fondanom :))

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At the end make the cake - first cake, then cream, then kiwi, then again the cream and at the end the other cake :) i decorated with fondant!





Making the Marijuana leaf.....



.....and making it "high" :)))

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I za kraj, evo jedne slike koju sam ulovila ovih dana vra?aju?i se sa posla :)

And for the end, here is a picture i shot another day when i was getting back from work :)



Amazing :) My little camera is growing :)) and making great pictures :)

Hvala svima na lijepim komentarima, ?itamo seeee :))))))

Thanks to everyone for all those lovely comments :))

Tihana :))

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