

The miracle of chocolate and cherries :) ?udo od ?okolade i trešanja :)

Napokon i u mojem vrtu rastu trešnje :) od ro?enja živim u mjestu koje je dobilo ime po trešnjama ali, nikad u ovih 23 godine kod nas u vrtu nisu rasle trešnje. Mama je sadila raznorazne vrste i sve su se posušile ili jednostavno rasle bez plodova. Ali ove godine se to promijenilo :) trešnja ima ko u pri?i i više ih nemožemo jesti pa eto jedna slastica sa trešnjama, makar samo kao ukras :) Slastica se u originalu zove ?udo od ?okolade ([recept Sellme sa Coolke](#)), i ja sam im dodala kao dekoraciju svoje ?udesne trešnje :)

Finally cherries grow in my garden ;) i live in a small village which was named by cherries, but in this 23 years I live here they didn't grow :(my mother tried all kinds of cherries and nothing worked, until this year where everything changed :) Cherries are growing as never before, and we are stuffed with them :) So I used them as an decoration for this choco cake :) The cake is called the miracle of chocolate ([recipe from my friend Sellma](#)) and I added my miracle cherries to it :)

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Sastojci :

Ingredients :

4 jaja

4 eggs

10 dag še?era

10 dag sugar

20 dag margarina

20 dag of butter

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10 dag ?okolade za kuhanje

10 dag of chocolate

4 žlice brašna

4 tbs of flour

0,5 l slatkog vrhnja

0,5 l cream

25 dag ?okolade

25 dag of chocolate



Priprema :

Žutanjke i še?er umutiti, dodati istopljeni margarin i ?okoladu, brašno pomiješano sa praškom za pecivo i na kraju snijeg od bijelanjaka (bijelanjke umiješati polagano, ne mikserom). Pe?i (u tepsiji cca 20x35cm) na 180°C oko 20 min... ovisi od pe?nice... provjeriti ?a?kalicom kad je pe?eno.

Slatko vrhnje, ?okoladu i še?er zagrijavati na laganoj vatri (miješaju?i polagano) dok ne provri.

Pe?eni biskvit izbockati vilicom na nekoliko mjesta i dok je još topao prelići ga sa toplom kremom. Krema je dosta rijetka ali je ne treba dodatno miksati ili bilo što dodavati jer ?e se nakon nekoliko sati u hladnjaku stisnuti. Kola? ohladiti prvo na sobnoj temp. a onda staviti u hladnjak da se dobro ohladi i stegne krema i ukrasiti trešnjama :)



Whisk yolks and sugar, add melted butter and chocolate and flour mixed with baking powder. Add

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whisked egg whites and slowly whisk with a spoon. Put the mixture in a pan about 20x35cm at 180 ° C for about 20 minutes depends on the oven.

Heat the chocolate and cream on a stove and stir all the time.

Pick baked biscuit with a fork in several places and while still warm pour it with hot cream. The cream is quite rare but it does not need an additional mix or anything because it will add up after a few hours in the refrigerator squeeze. Cool the cake first at room temp. and then put in refrigerator to cool down and harden cream and cherries to decorate:)

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Eto, stvarno je ?oko bomba i najbolji ?okoladni kola? koji sam probala.:)))

Here is the best choco cake i have ever tasted :) so you have to try it ;)

