

Muffini sa ?okoladom i mascarponeom/Chocolate and mascarpone muffins

Objavljen je i drugi video koji sam snimila za kulinarski portal Kuhari.com :) Naravno i ovaj put nešto slatko - kombinacija ?okolade i mascarponea. U mascarpone sam se ve? davno zaljubila još od one predivne torte "[Mascarpone surprise](#)" koju su mnogi ve? probali i sa oduševljenjem je prihvatili! Ovaj puta jedan jednostavan recept koji ne zahtijeva previše sastojaka a ni previše vremena :)

And here is another video that i made for the Kuhari.com webpage. Of course it is something sweet this time - combination of chocolate and mascarpone cheese. I've loved the mascarpone cheese since i made the "[Mascarpone surprise](#)" cake - and everybody who have tried it fell in love with it too! This on the other hand is a simple recipe for everybody who doesn't have too much time to cook around but wants a yummy desert.

Sastojci/Ingredients

80ml vode/ 80 ml water

120g tamne ?okolade/ 120g dark chocolate

80g mascarponea/ 80 g mascarpone cheese

2 jaja/ 2 eggs

100g šećera/ 100 g šećera

80ml suncokretovog ulja/ 80 ml suncekretoovog ulja

180g glatkog brašna/ 180 g glatkog brašna

1 žličica praška za pecivo/ 1 tsp baking powder

po želji arome vanilije/ vanilla extract

U loncu s vrućom vodom otopite tamnu čokoladu.

Kada se čokolada otopi, ugasi vatra i dodajte mascarpone te ga pustite par minuta da se sjedini s čokoladom.

U posudi pjenjačom pomiješajte jaja i šećer.

Dodajte suncokretovo ulje i nastavite miješati.

Dodajte mješavinu vode, otopljene čokolade i mascarponea te nastavite miješati.

Postupno umješavajte mješavinu glatkog brašna i praška za pecivo pazite da ne ostanu grudice od brašna.

Ukoliko želite možete umješati i malo arome vanilije.

Kada smjesa postane jednolična, ulijte je u kalupe za muffine u koje ste stavili papirnate formice.

Pecite u pećnici oko 15 minuta na 190 stupnjeva i kada su pečeni, poslužite ih i ukasite po želji.



In a pot heat up the water and melt in the chocolate.

When the chocolate is melted, turn the fire down and add mascarpone cheese and stir it all together.

In a bowl mix the sugar and eggs, then add oil and mix well!

Add melted chocolate and continue stirring.

Little by little add flour and baking powder and continue mixing!

If you like you can add a little vanilla extract too!

Pour into muffin moulds and bake for 15 minutes on 190 degree. Decorate as you wish :)





Sve slike su vlasništvo portala Kuhari.com

All the pictures are made by the page Kuhari.com

Just Cake The Cupcake

Life is uncertian, eat dessert first!

<http://www.justcakegirl.com>
