

## Red velvet torta i 50. post :)) Red velvet cake and the 50th post :))

Došlo je i to :) veljača, mjesec ljubavi :) red je da se ispeče nešto u ovom tonu, jelda? Zato sam i morala isprobati recept Pamele sa bloga [Champam: cookies and cupcakes](#) :) ona je radila [Red velvet cupcakes](#) a ja sam istu količinu sastojaka sa malo više kreme pretvorila u mini tortu promjera 24 cm. Ovih dana samo nešto slavim na mojem blogu :) 100 pratitelja, 50 postova i 14 000 posjeta blogu :) baš se veselim :) i zato na kraju posta još nešto dodajem darivanju koje počinje sutra :)

And then February came :) the month of love :) so i have to bake something in this mood, right? :) So i tried the Red velvet recipe that Pamela from the blog [Champam : cookies and cupcakes](#) :) she made [Red velvet cupcakes](#) but i turned all the ingredients in a mini cake, 24 cm. These days i'm only celebrating on this blog ;) 100 followers, 50 posts and 14000 blog visits :) i'm so happy :) so at the end of this post there are new prizes for the giveaway that starts tomorrow :)

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

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Sastojci :

Ingredients:

Torta	Cake
250 g oštrog brašna	250 g flour
1/2 žličice soli	1/2 tsp salt
1 i 1/2 žlica kakaa u prahu (prosijanog)	1 and 1/2 tbs cocoa
120 g maslaca (omekšalog)	120 g butter (softened)
250 g šećera	250 g sugar
2 jaja (veća)	2 eggs
1 žlica vanilin ekstrakta	1 tsp vanilla extract
240 ml Stepka (mlečnice)	240 ml buttermilk
1-2 žličice crvene boje	1-2 tsp red food coloring
1 žličica alkoholnog octa	1 tsp vinegar
1 žličica sode bikarbone	1 tsp soda bicarbonate

Krema od sira	Creamcheese frosting
250 g mascarpone	250 g mascarpone
240 g krem sira	240 g cream cheese
100 g šećera u prahu	100 g caster sugar
2 žličice ekstrakta vanilije	2 tsp vanilla extract
350 ml vrhnja za šlag	350 ml cream



### Priprema :

1. Zagrijati pećnicu na 180 stupnjeva. Nasjeckati omekšali maslac u posudu za miksanje i miksati ga 5 minuta da se omekša i zapjeni. Nakon toga dodati šećer i miksati još par minuta. Nakon toga jedno po jedno jaje pa na kraju žličica vanilin ekstrakta.

2. Brašno, kakao i sol zajedno prosijati u odvojenu posudu. U posebnoj zdjeli izmiksati mlaćenicu i crvenu boju, dodavati boju do željene nijanse. Ja sam dodala puno boje jer mi je cijelo vrijeme izgledala ROZO a ne crveno, i kad sam već bila ljuta na tu boju ispada da kad se ispeklo je bilo na kraju crveno :)

3. Izmiješati mlaženicu i boju sa prosijanim brašnom i izmiksati u pastu. Nakon toga dodati žutoj smjesi i sve opet izmiksati :) uh kolko miksanja! :D
  
4. Na kraju dodati 1 žličicu octa i sode koju ste zajedno rastopili u jednoj žlici i pustiti ih da naprave svoje kako kaže Pamela i dodati u smjesu. Ocat neće utjecati na okus ali će zadržati lijepu crvenu boju i zato brže bolje na pečenje u kalupu od 24 cm!! :) Kod Pamele piše da se cupcakesi peku 20 minuta, meni je za tortu trebalo 35 minuta :)
  
5. Krem sir i mascarpone par minuta miksati da se sjedine i dodati im šećer i ekstrakt vanilije. U drugoj zdjeli izmiksajte vrhnje za šlag i na kraju sve sjedinite i stavite u hladnjak do ukrašavanja :)
  
6. Kad se bikciti ohladi ukrasiti ga po želji. Ja sam ga prerezala i napunila i okolo ukrasila kremom i narom :)

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1. Preheat oven to 180 degrees. Chop the softened butter in mixing bowl and mix for 5 minutes to soften the foam. After that, add sugar and mix a couple of minutes. After that the eggs and eventually teaspoon vanilla extract.
2. Flour, cocoa and salt together in a separate bowl sift. In a separate bowl blended buttermilk and red color, add color to the desired hue. I have added much color because I looked all the time and it was PINK rather than red, and when I was already angry at the color but it turns out that when it was baked at the end it was red:)
3. Mix buttermilk and color with the sifted flour and grind into a paste. After that, add the yellow mixture and grind it all again:) uh how much mixing! : D
4. In the end, add 1 teaspoon of vinegar and baking soda melted in a spoon and let them make their own according to Pamela and add to mixture. Vinegar will not affect the taste but will keep a nice red color and the faster the better into the oven in the baking mold of 24 cm! :) When Pamela

says that the cupcakes are baked for 20 minutes, I took the cake 35 minutes:)

5. Cream cheese and mascarpone mix a couple of minutes to unite them and add sugar and vanilla extract. In another bowl, mix the cream and all unite and put in refrigerator until decorating:)
  
6. When baked cool decorate it as desired. I've cut the filled and decorated with cream and around and the pomegranate :)

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I loved it! Prekrasna je!

Sooooo..... this is the next item for the giveaway. I got these from my dear friend Persa from the blog [Beauty and Sweets](#) when she was in Las Vegas :) I got a lot of them so i'm sharing with you 10 liners from each bunch :)



Just reminding you that tomorrow the giveaway starts and it will last for a week, i will make a post and you can leave the comments below. It will last for a week and on the next Sunday i will renounce the winner.



Odlu?ila sam s vama podijeliti košarice za cupcakese i muffine :) dobila sam ve?u koli?inu tih kad je moja draga prijateljica Persa sa bloga [Beauty and Sweets](#) vratila sa puta u Las Vegas :) Odlu?ila sam od svake vrste 10 košarica podijeliti s vama :)

Evo samo podsjećam da sutra počinje giveaway :) bit će popodne objavljen post pod kojim možete ostavljati komentare cijeli tjedan i drugu nedelju u objavit pobjednika/ce :)

Tihana :)