

## Sunny Angel Cupcakes :)

Ime su zapravo dobili od mog brata, "sunny" zato jer su naranžasti a "angels" zato jer imaju šlag na sebi :)

Recept je drage Cool kolegice Pege a ovaj dodatak gore je by me :) tako da su od Orange muffins nastali Sunny Angel Cupcakes :) Nadam se da ste lijepo proveli Božićne dane, meni je sve prebrzo prošlo ali je bilo jako lijepo :) jednostavno i u krugu obitelji i prijatelja :) evo receptića za Sunčane anđele :)

The name was actually received from my brother, "Sunny" because they are orange and the "angels" because they have whipped cream on it :) The recipe is by a dear cool friend called Pega and the addition above is by me:) and so the Orange muffins became Sunny angel cupcakes :) Hope you had a great Christmas day, It passed very quickly but it was very nice:) simple, with family and friends:) So here is the recipe for the Sunny angels :)



1 whole orange :)

Sastojci:

Ingredients:

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

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1 ve?a narandža

1 big orange

1 šalica soka od naran?e

1 cup of orange juice

1 jaje

1 egg

Pola šalice omekšalog maslaca

1/2 cup softened butter

1 1/2 šalice brašna

1 1/2 cup of flour

1 žli?ica sode

1 tsp soda

1 žli?ica praška za pecivo

1 tsp baking powder

Pola žli?ice soli

1/2 tsp salt

3/4 šalice še?era

3/4 cup of sugar

Veli?ina šalice 2,5 dcl

Cup size 2,5 dcl

500 ml vrhnja za šlag

500 ml whipped cream

2 žlice soka od naran?e

2 spoons of orange juice

Korica naran?e

Orange zest



Orange and orange juice together :) very, very orange :D

Narandzu oprati i zajedno sa korom izrezati na manje komadiće (povaditi kostice ako ih ima), pa izmiksati u kašu zajedno sa jednom šalicom soka. U to umesati jaje i maslac, a zatim i brasno pomiješano sa sodom bikarbonom, praskom za pecivo šalicu i secerom.

Napuniti košarice za muffine do vrha i staviti peći na 20 minuta na oko 180 stupnjeva. Pustiti ih da se ohlade.

U međuvremenu izmiksati vrhnje za šlag i dodati 2 žlice soka od naranče. Kad se muffini ohlade ukasiti šlagom i korom od naranče :) i voila :) brzi i prefini!! :)

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Fill to the top and bake :)

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Wash the orange and cut it into small pieces then mix it well with the orange juice. Mix in the egg and the butter and slowly add flour mixed with soda, baking powder, salt and sugar.

Fill a muffin basket to the top and put in oven for 20 minutes at about 180 degrees. Allow them to cool.

In the meantime mix the whipped cream with the orange juice. When cooled, garnish the muffins with whipped cream and orange zest. :) e voila :) fast and yummy :)



Sunny Angel Cupcakes :))

The Christmas tree at the hotel I work at :)



Decoration

Vrijeme je stvarno ludo, mijenja se iz dana u dan.... malo je 15 stupnjeva pa drugi dan -8 tako da nam nije lako :) evo slike dan prije Božića, ujutro skoro 10 stupnjeva navečer već -3 :) brrrrrr .....  
Hoću proljeće i ljetoooo.....



Icy sun :)

The wheater is really crazy here..... it changes from day to day, it's 15 degrees and in the night -8 :))) it's getting on my nerves all ready.... i want spring and summer to come soon :D

Enjoy the rest of the holidays :))

Tihana