



we wish you
lots of
love, sun and cakes!

happy 2015!

andrijana, vanja, miki & mjumju



pruqa, istria



raspberry breakfast bars



For the crust and crumb:

190 grams all-purpose flour
190 grams dark brown sugar
120 grams rolled oats
1/4 teaspoon salt
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
170 grams unsalted butter, cut into 2cm pieces

For the raspberry filling:

50 grams dark brown sugar

1 tablespoon grated lemon zest

1/2 teaspoon cinnamon

15 grams all-purpose flour

455 grams raspberries, fresh or frozen (unthawed)

60 ml fresh lemon juice

30 grams unsalted butter, melted and cooled

- Preheat the oven to 180C.
- Line pan (23 x 33cm) with parchment paper.
- Put the flour, brown sugar, oats, salt, baking powder, baking soda, and cinnamon

in a food processor. Pulse in short bursts until combined. Add the butter and pulse until loose crumbs form.

- Reserve 360ml of the mixture and set aside.
- Push the rest of the mixture into the pan and bake until golden brown, 12 to 15 minutes. Transfer to a wire rack and let the crust cool.
- In a medium bowl, whisk the sugar, lemon zest,

cinnamon and flour together. Add the raspberries, lemon juice and butter and toss gently until the raspberries are evenly coated.

- Spread the raspberry filling evenly on top of the cooled crust. Sprinkle the reserved crust mixture evenly on top of the filling.
- Bake for 35 to 45 minutes until the top is golden brown and the filling starts to bubble at edges. Cool.



chocolate zucchini muffins



360 ml shredded raw zucchini (about 225g)
130 grams all-purpose flour
30 grams unsweetened cocoa powder, sifted
3/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
100 grams semi sweet or bittersweet chocolate, chopped
2 large eggs

120 ml flavourless oil (vegetable or sunflower)
100 grams sugar
105 grams light brown sugar
1 teaspoon pure vanilla extract

- Preheat the oven to 180C.
- Line 12-cup muffin tin with muffin cup liners.
- Grate the zucchini, using a medium sized grater. Set aside.
- In a large bowl whisk together the flour, cocoa

powder, baking soda, baking powder, salt, and ground cinnamon. Fold in the chocolate.

- In another large bowl whisk the eggs. Then add the oil, sugars, and vanilla extract and whisk until well blended (can use an electric hand mixer or a stand mixer). Fold in the grated zucchini. Then fold into the flour mixture, stirring just until combined.
- With a spoon, divide

the batter equally into into each prepared muffin cup.

- Bake for 12-15 minutes or until a toothpick inserted in the middle of a muffin comes out almost dry, with a few crumbs sticking to it.
- Let cool for a couple of minutes before unmoulding.



plum orange cake



175 grams all-purpose flour
30 grams ground almonds
2 teaspoons baking powder
1/4 teaspoon salt
120 ml flavourless oil
(vegetable or sunflower)
120 ml whole milk plain
yogurt
60 ml orange juice
1 tablespoon orange zest
1 large egg
1 teaspoon pure vanilla
extract
200 grams white sugar
7 - 8 plums

For garnish:
30 grams coarse brown
sugar

- Preheat the oven to 180C.
- Line the bottom of the spring form pan (24cm) with parchment paper.
- In a large bowl, stir or whisk together the flour, ground almonds, baking powder and salt.
- In another large bowl, stir or whisk together the oil,

yogurt, orange juice and zest, egg, and vanilla extract. Stir in the sugar.

- Add the wet ingredients to the flour mixture. Stir until just combined. Scrape the batter into the prepared pan and evenly arrange the halved plums on top of the batter, flesh side facing up. Sprinkle with the 1 1/2 tablespoons brown sugar.
- Bake in for about 35 to 45 minutes or until a toothpick inserted in the centre

of the cake comes out clean.

- Remove from oven and place on a wire rack to cool.



crunchy top cake



113 grams butter, softened
100 grams white sugar
1 large egg
120ml sour cream or full fat
yoghurt
125 grams all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking
powder
1/4 teaspoon salt

For the topping:

12 grams all-purpose flour
100 grams brown sugar

65 grams chopped nuts
(pecans, walnuts, almonds or
hazelnuts)
22 grams butter
1 teaspoon cinnamon

- Preheat the oven to 180C.
- Line the bottom of the spring form pan (24cm) with parchment paper.
- In a large bowl, cream the butter with the sugar.
- Add the eggs and blend in, then add the sour cream

and mix until well-combined.

- Sift together the dry batter ingredients (or place in a bowl and fluff together with a whisk until well-combined), then add to the sour cream mixture.
- Pour the batter into the pan and smooth over.
- Combine the topping ingredients, cutting the butter with the other ingredients until no large chunks of butter

remain. Sprinkle the topping over all of the batter, then use a butter knife to haphazardly slice into wet batter, incorporating some of the topping mixture.

- Bake for about 30 minutes, until very well-browned.



lemon poppy seed muffins



190 grams all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
40 grams poppy seeds
(ground or not)
230 grams plain whole-milk
yogurt
200 grams white sugar
3 large eggs
2 teaspoons grated lemon
zest (approximately 2
lemons)

1/2 teaspoon pure vanilla
extract
120 ml flavourless oil
(vegetable or sunflower)

For the syrup:

80 ml lemon juice
15 grams white sugar

- Preheat the oven to 180C.
- Line 12-cup muffin tin with muffin cup liners.

- Sift together flour, baking powder, and salt into one bowl. Stir in poppy seeds.
- In another bowl, whisk together the yogurt, sugar, the eggs, lemon zest, vanilla and oil. Slowly whisk the dry ingredients into the wet ingredients.
- With a spoon, divide the batter equally into into each prepared muffin cup.
- Bake for 12-15 minutes or until a toothpick inserted in the middle of a

- muffin comes out almost dry.
- Cook the lemon juice and 15 grams sugar in a small pan until the sugar dissolves and the mixture is clear.
- When the muffins are done, let cool for a couple of minutes. Pour the lemon syrup over and allow it to soak in (a pastry brush works great for this, as does using a toothpick to make tiny holes that draw the syrup in better). Remove from the pan. Cool.



apple cake with cinnamony streak

360 ml whole-milk yogurt, well-stirred

160 ml olive oil

1 lemon, juiced (about 60 ml)

200 grams white sugar

3 large eggs

1 1/2 teaspoons vanilla

4 small tart apples, such as Granny Smith, about 750 grams

315 grams all-purpose flour

2 1/2 teaspoons baking powder

3/4 teaspoon baking soda

1/4 teaspoon salt

pinch freshly ground nutmeg

2 1/2 teaspoons cinnamon, divided

100 grams brown sugar

2 tablespoons (30g) unsalted butter, softened

- Preheat the oven to 180C.
- Line pan (23 x 33cm) with parchment paper.

- Whisk together the yogurt, olive oil, lemon juice, sugar, eggs, and vanilla in a large bowl. Peel and core the apples, chop into chunks about 2 cm across.
- Stir the apples into the liquid ingredients.
- Add the flour, baking powder, baking soda, salt, nutmeg, and 1/2 teaspoon cinnamon right into the liquids and stir just until no lumps remain.
- In another bowl, mix

the 2 teaspoons cinnamon with the brown sugar and butter.

- Pour half of the batter into the pan. Sprinkle with half of the cinnamon mixture, dropping it on the batter in small lumps. Spread the rest of the batter over top, and sprinkle with the remaining cinnamon mix.
- Bake for 45 to 55 minutes, covering with foil at the end if the top is browning.