

We wish you  
lots of  
love, sun and cakes!

Happy 2017!

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# Pear and hazelnut muffins

2 small-medium firm pears  
85 g butter, melted and cooled slightly (plus more for cups)  
125 g sugar  
240 ml buttermilk  
2 large eggs, lightly beaten  
1 to 1 1/2 tsp vanilla extract  
75 g rolled oats  
125 g all-purpose flour  
60 g whole wheat flour  
3/4 tsp baking soda  
2 tsp baking powder

1/2 tsp ground cardamom (cinnamon works as well :)  
1/2 tsp ground nutmeg  
1/4 tsp salt  
120 g toasted hazelnuts, coarsely chopped  
85 g dark chocolate chunks  
Heat oven to 180°C.  
Line 12 muffin cups with paper liners.  
Peel pears, then halve and core them. Grate pears on the large holes of a boxed grater

into a large bowl. You should have about 1 cup grated.  
Stir in melted butter, sugar, buttermilk, eggs and vanilla until combined.  
In a separate bowl, stir together the oats, flours, baking soda, baking powder, spices, salt, all but 1/2 cup coarsely chopped hazelnuts, and chocolate chunks.  
Fold the wet ingredients into the dry ingredients and stir only until the ingredients are moistened and

combined. (Do not over mix or you will have tough muffins.)  
Fill muffin cups and sprinkle with the reserved 1/2 cup hazelnuts. Place muffins in oven and bake for 20 to 25 minutes, or until the tops are golden brown and a toothpick inserted into the center of muffins comes out batter-free.  
Cool muffins in pan for 10 minutes, then transfer to a cooling rack.



# Jam and coconut loaf cake

150 g butter  
150 g sugar  
1 tsp vanilla extract  
3 eggs  
250 g flour  
1 tsp baking powder  
100 g desiccated coconut  
4 tbsp milk  
6 tbsp jam (raspberry is best  
and any will do :)

Heat oven to 180°C.  
Line a 23 x 13 x 8 cm loaf tin  
with baking parchment.  
In a large bowl, beat together  
the butter, sugar and vanilla  
extract, before adding in the  
eggs one at a time, beating  
between each addition.  
Fold in the desiccated  
coconut, and then add the  
flour and milk a bit at a time.  
Spoon two thirds of the batter  
into the loaf tin (lined with  
parchment paper), before

spreading the jam in a layer  
on top of the batter.  
Cover the jam with the  
remaining cake batter.  
Bake in the oven for 35  
minutes, then cover with tin  
foil and bake for another  
20-25 minutes until cooked.  
Unmould after 10 minutes  
and leave the cake to cool on  
a wire rack.



# Bread pudding muffins

4 cups (960ml) white bread cubes, cut into bite sized pieces  
1/2 large peeled and cored apple, diced  
1/2 cup sultanas (raisins)  
2 large eggs  
75 g sugar  
1/2 tsp pure vanilla extract  
30 g unsalted butter, melted and cooled  
1 cup (240 ml) full fat milk  
18 g all purpose flour

1/4 tsp baking powder  
1/4 tsp salt  
1/4 tsp ground cinnamon (optional)

Heat oven to 180°C.  
Line 12 muffin cups with paper liners (Note: these muffins tend to stick to some of the paper liners. I found it best to generously butter the muffin cups and not bother with liners. They need a bit of

help to get out but it works pretty well.)

Place the bread cubes in a large bowl.

Beat the eggs and sugar until thick (about 2 minutes). Beat in the vanilla extract. Then stir in the melted and cooled butter and milk. Stir the custard into the bread cubes and let stand for ten minutes.

In a separate bowl, whisk the flour with the baking powder, salt, and ground cinnamon.

Stir the flour mixture

into the bread cube mixture and then fold in the raisins and apple chunks.

Evenly divide the mixture among the muffin cups. Gently press the bread cubes to compact. Place the muffin tin on a baking sheet and place in the oven. Bake for about 20 to 25 minutes, or until golden brown and a toothpick inserted in the center comes out clean. Place on a wire rack to cool.

You can dust the muffins with



# Zucchini bread with coconut

50 g walnuts  
1 cup (240 ml) zucchini, grated on small holes (1-2 zucchini)  
1/2 cup (120 ml) peeled and grated apple  
195 g all-purpose flour  
1 tsp baking soda  
1/4 tsp baking powder  
1/4 tsp salt  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg (optional)

1/2 cup (120 ml) oil  
200 g sugar  
2 large eggs  
1 tsp pure vanilla extract  
25 g desiccated coconut

Heat oven to 180°C.  
Line a 23 x 13 x 8 cm loaf tin with baking parchment.  
Toast the walnuts at 160°C for about 8 minutes or until lightly browned and fragrant.

Let cool and then chop coarsely.

In a large bowl, whisk together the flour, baking soda, baking powder, salt, ground cinnamon, and nutmeg.

Beat the oil, sugar, eggs, and vanilla extract until well blended (about 1-2 minutes).

Beat in the grated zucchini and apple.

Add the flour mixture, beating just until combined, then fold in the nuts and coconut.

Scrape the batter into the prepared pan and bake until the bread has risen and a toothpick inserted in the centre comes out clean, about 55 to 65 minutes.

Place on a wire rack to cool and then remove the bread from the pan.

Well wrapped, this bread will keep for several days. This bread can also be frozen.



# Cinnamon raisin muffins

113 g butter, melted and cooled  
2 large eggs  
160 ml milk  
1 1/2 tsp pure vanilla extract  
260 g all-purpose flour  
135 g sugar  
2 1/2 tsp baking powder  
1/4 tsp salt  
1/2 cup raisins

Cinnamon sugar topping  
1 tbsp sugar  
1/2 tsp ground cinnamon

Pre-heat oven to 180°C.  
Line 12 muffin cups with paper liners.  
In a bowl whisk together the eggs, milk, sugar and vanilla extract.  
In another large bowl whisk together the flour, baking powder, and salt. Stir in the raisins.

With a rubber spatula or wooden spoon fold the wet ingredients, along with the melted butter, into the dry ingredients and stir only until the ingredients are moistened and combined. (Do not over mix or you will have tough muffins.)

Evenly fill the muffin cups with the batter.

In a small bowl combine the topping ingredients and then sprinkle a little topping on each muffin.

Place in the oven and bake for about 18-20 minutes, or until a toothpick inserted in the centre of a muffin comes out clean.

Transfer to a wire rack and let cool for about 5-10 minutes before removing from pan.