



WE WISH YOU
LOTS OF LOVE, SUN AND CAKES
HAPPY 2025!

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PRUGA, ISTRIA

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"DEER BACK" CAKE

"Deer back" cake (Srneći hrbat) is a well-known and much-loved dessert in Croatia and neighboring countries. The internet suggests it has Austrian or German origins—which may well be true. It is named after its distinctive loaf shape, said to resemble a deer's back (!). This cake features a rich, moist texture thanks to chocolate, nuts, and rum, all topped with a glossy chocolate glaze for added indulgence. It's quick and easy to make, especially if your nuts are already ground. Enjoy!

For the cake

6 eggs, separated
150 g sugar
100 g chocolate (53%)
70 g butter plus about 1 tbsp for the mould
2 tablespoons breadcrumbs
50 ml rum
40g all-purpose flour
2 tsp baking powder
150 g ground walnuts or ground toasted hazelnuts

For the chocolate glaze

3 tablespoons water
2 tablespoons powdered sugar
100 g chocolate (53% to 70%)
80 g butter or margarine

For serving

Whipped cream, if you like

Preheat the oven to 180°C (360°F). Brush the special “deer back” mould liberally with butter and dust with flour. Shake the flour off the pan so only what has stick to butter remains.. You can also use loaf pan or even round cake pan at least 26cm in diameter lined with parchment paper.

Soak breadcrumbs in rum. Beat sugar and egg yolks until light and creamy. Melt chocolate and butter in double broiler. Add chocolate and butter to egg yolks mixture. Add breadcrumbs soaked in rum. Gently fold in the stiffly beaten egg whites and gently mix in the flour, baking powder and ground walnuts.

Pour the mixture into prepared mould or pan and bake for about 40 minutes - start testing (every 3-5 minutes) with the toothpick after 30 minutes, it is easy to over-bake this cake and it is not remotely as nice when it dries out in the oven. It is ready as soon as the toothpick comes out clean. Wait for about 10 minutes then unmould and wait to cool down.

Prepare the glaze: melt the water, sugar, and chocolate over low heat in double boiler. Stir until smooth, remove from heat then gradually incorporate the butter, sliced into small pieces, into the hot mixture.

Pour the warm glaze over the cooled cake and wait to set.



**THANK YOU FOR
STAYING AT PRUGA!**