

babičiné  
koláče

?



Pobjednica Magda Svečak i županica Sonja Borovčak / Winner Magda Svečak and County Prefect Sonja Borovčak

## Predgovor

Vec sedmu godinu za redom ponavljamo kako *Babičinim kolačima* oživljavamo tradiciju i zapisujemo stare recepte kako ih nikada ne bismo zaboravili, ali od te inicijalne ideje pokretanja ove vrijedne manifestacije stvoreno je mnogo više. Ozarena lica baka u skromnim zagorskim narodnim nošnjama koje se ponose toga dana svime što su u životu napravile, podigle obitelj, brinule o domaćinstvu spremno se pritom lateći motike i kakvog težeg alata, svu svoju prošlost i proživljena sjećanja umijese u svoj kolač. Ta tradicionalna receptura mnogo je više od brašna i jaja, sira i oraha, u nju su utkane mrvice cjeloživotnog iskustva, žrtve i ljubavi koje su oduvijek držale obitelj na okupu, oko težačkog stola.

To je tradicija koju naše Zagorje priča, a upravo ova manifestacija oživljava. Pregršt finih domaćih kolača čije recepte vadimo iz prošlosti, pjesma veseljaka, tamburaši, ples i dobra kapljica vina razlozi su zašto uvijek vrijedi posjetiti *Babičine kolače*, prisjetiti se okusa iz djetinjstva i ponijeti kući nove uspomene iz Zagorja. One vas čekaju i na stranicama koje slijede, samo treba unijeti dašak života namirnicama čije su omjere već davno dobro postavile naše bake i prabake.

Babice su duša ove manifestacije te im zahvaljujem na sudjelovanju na sedmim *Babičinim kolačima*, pobjednici od srca čestitam, a svim čitateljima ove kuharice želim što spretnije ruke.



Sonja Borovčak  
županica

## Foreword

For the seventh year in a row we are repeating that we use the *Babičini kolači* (Grandma's Cakes) manifestation to revive the tradition and to write down the old recipes so that we would never forget them. But out of this initial idea, to start this valuable event, much more was created. On that day the grandmothers, with light on their faces and wearing their modest Zagorje national costumes, pride themselves for everything they have done in their lives - raised families, took care of the households, even if it meant to take the hoe or some heavy tools in the hand, their history and lived memories and knead them all together into their cakes. This traditional recipe is so much more than flour and eggs, cheese and walnuts. The crumbs of the lifelong experience, sacrifice and love, which have always held the family together around the farmer's table, are woven into these cakes.

It is the tradition that our Zagorje tells and this manifestation revives. A handful of fine homemade cakes whose recipes we bring back from the past, the songs of merrymakers, tamburaši (lute-players), dancing and a good drop of wine are the reasons why it is always worth to visit *Babičini kolači*, recall the childhood tastes and take home new memories from Zagorje. They are waiting for you also on the following pages and all that needs to be done is to bring a breath of life into the ingredients whose proportions have been set by our grandmothers and great grandmothers a long time ago.

The grandmothers are the soul of this manifestation and I thank them for their participation for the seventh time in the event *Babičini kolači*. My warmest congratulations to the winner, and to all of the readers of this cookbook I wish the most skilful hands.

Sonja Borovčak, County Prefect



Vesna Hršak - Pobjednica *Izvorno zagorsko* / Award *Izvorno zagorsko* (Originally from Zagorje)

# Vječni okusi Zagorja

Kolači su poput vremeplova; dovoljno je da ih okusite i vratre vas natrag u topli zagrljav djetinjstva i čarobne, neumorne bakine ruke koje su od svega znale napraviti slatki zalogaj.

Francuski književnik Marcel Proust od jednog je običnog čajnog kolačića stvorio citavu lektiru. Zamislite što bi ispisao da je imao sreću kušati *Puticu za vinske svece* bake Mande iz Huma na Sutli, *Kiflice s jabučnim octom* bake Vesne iz Petrovskog, *Starinski kolač* bake Marije iz Zaboka, uskrsni kolač bake Dijane iz Huma na Sutli, kolač *Dva u jednom* bake Mande iz Radoboja ili bilo koju od autohtonih slastica Zagorja kakve već sedam godina njeguje i promovira kulinarska svetkovina *Babičini kolači*. Taj jedinstveni festival slatkog ne čuva od zaborava samo tradicionalne recepte, već na poseban način obnavlja i duh zagorskog ognjišta, stare obiteljske vrijednosti i nesalomiv karakter zagorske žene, koja je sve što bi nedostajalo u kući lako nadomjestila požrtvovnošću i ljubavlju.

*Babičini kolači* su, stoga, više od kolača – oni su malo čudo na tanjuru, trijumf kreativnosti, pobjeda nad teškim životnim okolnostima i pouka svima nama da je radost podijeljena s bližnjima jedina prava radost. Nije važno od čega radite kolače, važno je kako ih i za koga radite. To su zagorske bakice oduvijek znale i to je ono što

## Timeless tastes of Zagorje

Cakes are like a time machine; it is enough to taste them and they bring you back to the warm embrace of the childhood and to the magic, tireless grandmother's hands that knew how to make a sweet snack from any ingredient. The French writer Marcel Proust made an entire reading from a plain tea cookie. Just imagine what would he had written if he had a chance to taste the *Putica za vinske svece* (Cake for the wine saints) made by grandma Manda from Hum on Sutla, *Kiflice* (rolled pastry) with apple cider vinegar made by Grandma Vesna from Petrovski, Old fashioned cake made by grandma Marija from Zabok, Eastern cake made by Grandma Dijana from Hum on Sutla, cake *Two in one* made by Grandma Manda from Radoboј or any other of the autochthon desserts from Zagorje that have been nurtured and promoted for already seven years during the culinary feast *Babičini kolači* (Grandma's Cakes). This unique festival of sweets keeps not only the traditional recipes from oblivion, but also revives in a special way the spirit of the Zagorje homes, old family values and the unbreakable character of the Zagorje women, who easily replaced everything that was missing in the house with love and sacrifice.

*Babičini kolači* are therefore more than cakes – they are a small miracle on the plate, the triumph of creativity, the victory over the hard life circumstances and a message to all of us that the joy shared with the nearest ones is the only real joy. It is not important what ingredients you use to make the cake, it is important how and for whom you are making it. The grandmas in Zagorje always knew that and it is what *Babičini*



*Babičini kolači* uspješno i dosljedno prenose na nove generacije.

Manifestacija *Babičini kolači* već se proslavila daleko izvan granica matične Krapinsko-zagorske županije. Zanimanje za nju proširilo se po cijeloj Hrvatskoj, pa i susjednim zemljama. Svaki je kolač dobrodošao, ali natjecati se mogu samo zagorske bake. Iz godine u godinu i njih i posjetitelja sve je više, a prestiž pobjede povećava i običaj da pobjednica *Babičine kolače* iduće godine dovodi u svoje mjesto. Na taj način, uza slastan zalogaj, upoznajemo dio po dio bajkovitog Zagorja i čuvamo njegovu tradiciju za nove naraštaje. I koliko god su *Babičini kolačii* najbolji uživo, kad se dožive metodom vlastitog okusa, ova je kuharica s receptima poput mape na kojoj je ucrtano skriveno blago. Uživajte u potrazi i pronalascima i ne zaboravite najvažnije: uza sve ono napisano u receptu, najvažniji sastojak kolača uvijek je – ljubav.

*kolači* successfully and consistently carry over to the next generations.

The manifestation *Babičini kolači* became famous far beyond the borders of their native Krapina-Zagorje county. Interest in it has spread all over Croatia and even in the neighbouring countries. Each cake is welcome, but only grandmas from Zagorje can compete. From year to year the number of the grandmas and visitor are increasing, and the prestige of the winning becomes more important because of the custom which says that the winner of the *Babičini kolači* brings the next year's manifestation to her home place. In this way, next to the tasty snacks, we learn bit by bit about the dreamy Zagorje and preserve its tradition for the new generations. As much as the *Babičini kolači* are best to see live, if you experience it out of your own taste, this cookbook will serve you as a map with the hidden treasure marked in it. Enjoy the search and the findings and don't forget the most important thing: next to all that is written in the recipe, the most important ingredient of the cake is always – love.



U ovogodišnjem žiriju sjedili su vrhunski gastronomski znalci: Slavko Večerić, kuharski akademik i predsjedavajući, Božica Brkan, novinarka i glavna urednica internetskog portala Oblizeki, te Marko Živaljić, kuhar i vlasnik agroturizma Majsecov mlin u Donjoj Stubici.

Kriteriji kod ocjenjivanja odnose se na originalnost, autohtonost, izgled kolača, okus kolača i prezentaciju, a od prošle godine uvedena je nova kategorija pod nazivom *Izvorno zagorsko* u kojoj je Senka Jurina, folkloristkinja iz Zaboka, bodovala koliko su se natjecateljice svojom odjećom i dekoracijom izlagačkog mjesta uspjele približiti starini zagorskog duha i tradiciji.

In this year's jury top culinary connoisseurs took part: Slavko Večerić, culinary academician and chairman, Božica Brkan, journalist and chief editor of the web portal Oblizeki, and Marko Živaljić, chef and owner of the agro tourism Majsecov mlin (Majsec mill) in Donja Stubica. The criteria during evaluation were related to originality, autochthonous origin, appearance of the cakes, cake flavor and presentation, and last year also a new category called *Izvorno zagorsko* ("Originally from Zagorje") was introduced, in which Senka Jurina, folklorist from Zabok, gave points to the competitors and how they managed, with their clothes and decoration of the exhibition space, to come close to the old Zagorje spirit and tradition.



## I. NAGRADA

Magda Svečak

# Putica za vinske svece



### Tijesto

40 dag glatkog brašna  
½ kocke germe  
malo soli i šećera  
1 dcl ulja  
2,5 dcl mlijeka

### Nadjev

4 veća luka  
15 dag špeka  
3 jaja  
5 žlica kiselog vrhnja  
15 dag sira  
sol  
biber



Umijesiti tijesto, razvaljati i staviti u pleh tako da se tijesto podigne malo i po rubovima.

Za nadjev luk izrezati na ploške, pržiti na malo masti i vode dok ne omeša. U luk dodati špek izrezan na sitne kockice. Soliti i biberiti po želji. Luk i špek rasporediti po tijestu. Preliti sa istučenim jajima s vrhnjem (jaja začiniti po želji). Gore naribati sir i peći oko 25 minuta.

## I AWARD

### Cake for the Wine Saints

#### Dough

40 dag smooth flour  
½ yeast cube  
some salt and sugar  
1 dl oil  
2,5 dl milk

#### Filling

4 large onions  
15 dag bacon  
3 eggs  
5 tablespoons sour cream  
15 dag cheese  
salt  
pepper

*Knead the dough, roll out and put on the baking sheet so that the dough stretches a bit over the edges. For the filling cut the onions into slices, fry in a little fat and water until it softens. Cut bacon into small cubes and add to onions. Add salt and pepper to taste. Spread onions and bacon on the dough. Mix beaten eggs with cream (season eggs to taste) and pour over the cake. Grate cheese on top and bake for about 25 minutes.*



## II. NAGRADA

Vesna Hršak

# Kiflice s jabučnim octom



### Tijesto

30 dag brašna  
25 dag putra ili margarina,  
2 žlice jabučnog octa  
4 žlice vode

### Nadjev

domaći pekmez od šljiva



Zamijesiti tijesto od navedenih sastojka i ostaviti preko noći da odstoji. Tijesto tanko razvaljati i izrezati na male kvadratiće. Na svaki kvadratić staviti domaćeg pekmeza od šljiva i zarolati kiflice. Peći na 180° C dok blago porumene. Još tople kiflice uvaljati u šećer.

## II AWARD

Kiflice (rolled pastry)  
with apple cider vinegar

### Dough

30 dag flour  
25 dag butter or margarine  
2 tablespoons apple cider  
vinegar  
4 tablespoons water

### Filling

homemade plum jam

*Knead the dough made from the mentioned ingredients and leave it to rest overnight. Roll out the dough thinly and cut into small squares. On each square put the homemade plum jam and roll the pastry (kiflice). Bake at 180°C until light golden and while they are still warm roll them into the sugar.*



### III. NAGRADA

Marija Martinec

## Starinski kolač za djecu i bolesnike



### Tijesto

1 kg brašna, 12 dag maslaca, 1 jaje, 2 žutanjka, 2 dcl mlijeka, 3 žlice kiselog vrhnja, 4 dag kvasca, 1 prašak za pecivo, 1 žlica domaće svinjske masti, malo šećera, sol

### Nadjev

25 dag suhih šljiva, 25 dag suhih smokava, 25 dag suhih grožđica, 12 dag badema, 12 dag lješnjaka, 12 dag oraha, kora od svježe naranče, kora od svježeg limuna, 25 dag šećera, 2 dcl ruma



Nožem na sitno narezati šljive, smokve, grožđice, bademe, lješnjake, orahe, svježu narančinu koru i svježu limunovu koru. U masu dodati šećer i rum. Sve zajedno dobro rukom promiješati. Pustiti da odstoji 24 sata.

Zamjesiti tijesto i ostaviti da odstoji na toplom pola sata. Nakon toga tijesto još jednom promijesiti, razvaljati i staviti da još jednom odstoji. Na razvaljano tijesto ravnomjerno razmazati nadjev te ga pomoću stolnjaka zarolati. Prije pečenja kolač premazati mješavinom  $\frac{1}{2}$  male žličice ulja i žumanjka.

Kalup za pečenje veličine 30x20 cm premazati maslacem. Peći 45 minuta na 180° C.

### III AWARD

Traditional cake for children and patients

### Dough

1 kg flour, 12 dag butter, 1 egg, 2 egg yolks, 2 dl milk, 3 tablespoons sour cream, 4 dag yeast, 1 baking powder, 1 tablespoon homemade lard, some sugar, salt

### Filling

25 dag dried plums, 25 dag dried figs, 25 dag raisins, 12 dag almonds, 12 dag hazelnuts, 12 dag walnuts, fresh orange peel, Fresh lemon peel, 25 dag sugar, 2 dl rum

Cut finely plums, figs, raisins, almonds, hazelnuts, walnuts, fresh orange peel and fresh lemon peel with the knife. Add sugar and rum into the mixture. Stir good with hands. Leave to rest for 24 hours. Knead the dough and leave it in a warm place for half an hour. Afterwards, knead the dough once more, roll out and leave to rest once more. On the rolled out dough spread the filling evenly and roll it with the tablecloth. Before baking coat the cake with the mixture of  $\frac{1}{2}$  teaspoon of oil and egg yolks.

Grease the baking pan size 30x20 cm with butter before baking. Bake for 45 minutes at 180°C.



Brankica Jagić

## Lupatvica



### Tijesto

35 dag raženog brašna, 35 dag pšeničnog brašna (tip 850), 3 dag mlijeka, 2 velike žlice domaće svinjske masti, 1 dcl domaćeg vrhnja, 1 svježi kvasac, soli po potrebi

### Nadjev

½ kg krumpira, ½ kg domaćeg svježeg sira (kravljeg), 1 dcl domaćeg vrhnja, 2 jaja, soli po potrebi, 1 žlica na sitno rezanog celerovog lista, 1 žlica na sitno rezanog peršinovog lista, 1 žlica na sitno rezanog lišća poriluka



Zamijesiti tijesto i ostaviti da odstoji na toplom oko pola sata. Za to vrijeme pripremiti nadjev. Krumpir oguliti, izrezati na kocke i skuhati. Kad je kuhan ocijediti i protisnuti, kao za pire, te ostaviti da se malo ohladi. Krumpir pomiješati sa sirom, dodati isjeckani celer, peršin i poriluk u smjesu, te dodati vrhnje, sol i jaja. Nadjev podijeliti na 2 jednakih dijela. Tijesto podijeliti na dva dijela i oba dijela razvaljati na debljinu od oko 1 cm. Na jedan dio razvaljanog tijesta nanijeti polovicu nadjeva, te ga zarolati u gibanicu. U drugi dio nadjeva dodati 2 žlice šećera i nanijeti na drugi dio razvaljanog tijesta, te ga zarolati u gibanicu. Na kraju ispleti pletenicu od ostatka tijesta i ukrasiti lupatvicu. Peći na temperaturi od oko 180° otprilike 50 min.

**Lupatvica (pastry with cheese and potatoes)**

### Dough

35 dag rye flour, 35 dag wheat flour (type 850), 3 dl milk, 2 tablespoons homemade lard, 1 dl homemade cream, 1 fresh yeast, salt if necessary

### Filling

½ kg potatoes, ½ kg homemade cottage cheese, 1 dl homemade cream, 2 eggs, salt if necessary, 1 tablespoon finely chopped celery leaves, 1 tablespoon finely chopped parsley leaves, 1 tablespoon finely chopped leek leaves

*Knead the dough and leave it in a warm place for about half an hour. During this time prepare the filling. Peel the potatoes, cut them into cubes and cook. When cooked drain and squeeze, like puree, and leave to cool. Mix potatoes with the cheese. Add chopped celery, parsley and leek to the mixture and add cream, salt and eggs. Divide filling into 2 equal parts. Divide the dough into two parts and roll out each part to about 1 cm thickness. On one rolled-out dough apply one half of the filling and roll to form gibanica (round shaped pastry). On the other rolled-out dough apply the other half of the filling, to which you previously added 2 tablespoons of sugar, and roll to form gibanica (round shaped pastry). Intertwine and form the braids from the rest of the dough and decorate lupatvica. Bake at about 180°C for about 50 minutes.*



Ana Lisak

## Gibanica s kukuruznim brašnom



### Tijesto

30 dag kukuruznog brašna, 50 dag glatkog brašna, 1 dcl ulja, 2 dcl kiselog vrhnja, 1 dcl šećera, 1 žumanjak, 1 germa, 3 žličice soli, mlijeko po potrebi

### Nadjev

30 dag kravljeg sira, 1 dcl šećera, 2 bjelanjka-snijeg, 2 žlice oštrog brašna, 1 žličica soli, 1 vanilin šećer



Kukuruzno brašno pofuriti i ostaviti da se ohladi. Germu ostaviti u mlakoj vodi pomiješanoj sa žličicom šećera i malo pšeničnog brašna. Ostaviti da se digne. Kad se pofureno kukuruzno brašno ohladi dodati ulje, vrhnje, žumanjak, šećer i sol i sve dobro umjesiti. Na kraju dodati germu, pšenično glatko brašno i po potrebi mlijeka. Umjesiti mekano dizano tijesto i ostaviti da se digne. Sir dobro izmrviti, dodati šećer, sol i oštro brašno, te snijeg od bjelanjaka i vanilin šećer. Sve dobro izmiješati. Kad se tijesto udvostruči, podijeliti ga na dva dijela. Prvi dio razvaljati, premazati filom od sira, zarolati i staviti u pleh. Drugu polovicu tijesta također razvaljati i premazati pekmezom. Sve zajedno premazati mlijekom ili žumanjkom, ostaviti oko 30 minuta da se digne. Pećnicu zagrijati na 180° C, peći oko 45-60 minuta.

*Gibanica (filled pastry) with corn flour*

### Dough

30 dag corn flour, 50 dag smooth flour, 1 dl oil, 2 dl sour cream, 1 dl sugar, 1 egg yolk, 1 yeast, 3 teaspoons salt, milk if necessary

### Filling

30 dag cottage cheese, 1 dl sugar, 2 egg whites - snow, 2 tablespoons rough flour, 1 teaspoon salt, 1 vanilla sugar

*Pour boiling water over the corn flour and leave to cool. Place yeast in the warm water mixed with teaspoon of sugar and some wheat flour. Leave it to rise. When the corn flour cools down add oil, cream, egg yolk, sugar and salt and mix well. At the end add yeast, smooth wheat flour and milk if needed. Knead soft dough and leave it to rise.*

*Crumble cheese, add sugar, salt, rough flour, snow out of egg whites and vanilla sugar. Mix well. When the dough doubles in size divide into two parts. Roll out the first part, spread with cheese filling, roll and put into the baking pan. Roll out also the other part of the dough and spread with jam. Coat everything with milk or egg yolk, leave to rise for about 30 minutes. Heat the oven at 180 °C and bake for about 45-60 minutes.*



Božica Štefek

## Domaće je domaće



### Tijesto

30 dag integralnog brašna (pšeničnog, domaćeg)  
mala žličica soli  
2 jušne žlice masti  
3 jušne žlice vrhnja  
3 dcl tople vode

### Nadjev

4 glavice crvenog luka  
1 jušna žlica masti  
3 jušne žlice svježeg sira  
2 jušne žlice vrhnja  
1 jaje  
soli po želji



*Sve sastojke staviti u zdjelu i miješati dok se ne dobije glatko tijesto. Tijesto ostaviti da odstoji na sobnoj temperaturi 30 minuta. Za to vrijeme pripremiti filu. Razvaljati tijesto, staviti filu i preklopiti krajeve. Peći na 200 °C oko 30 minuta.*

Homemade is homemade

### Dough

30 dag wholemeal flour  
(wheat, homemade)  
1 teaspoon salt  
2 tablespoons fat  
3 tablespoons cream  
3 dl warm water

### Filling:

4 onions  
1 tablespoon fat  
3 tablespoons fresh cheese  
2 tablespoons cream  
1 egg  
salt to taste

*Put all ingredients in a bowl and stir until you get smooth dough. Leave the dough at room temperature for 30 minutes to rest. In the meantime prepare the filling. Roll out the dough, spread with filling and fold the edges. Bake at 200 °C for about 30 minutes.*



Božica Lacković

## Svadbena pogaćica



### Sastojci

1 kvasac  
½ l mlijeka  
1 kg glatkog brašna  
1 dcl ulja  
5 dag margarina  
prstohvat soli  
2 cijela jaja  
3 žutanjka  
1 žlica šećera



*Kvasac razmutiti u malo mlakog mlijeka i pustiti da se digne. Pomiješati sve sastojke i umijesiti glatko tijesto, potom dobro istući. Ostaviti da se diže, razvaljati prst debelo, staviti u namašćeni lim i peći do zlatno žute boje na 180° C. Pred kraj premazati žutanjkom.*

Wedding bannock

### Ingredients:

1 yeast  
½ l milk  
1 kg smooth flour  
1 dl oil  
5 dag margarine  
pinch of salt  
2 whole eggs  
3 egg yolks  
1 tablespoon sugar

*Stir yeast in a small amount of lukewarm milk and leave to rise. From other ingredients knead smooth dough and beat well. Let it rise, roll out to finger thickness, put into the greased baking pan and bake until golden yellow at 180 °C degrees. Before the end coat with egg yolk.*



Mirjana Štahan

## Ivanjski cvetek



### Sastojci

30 dag brašna (pola oštrog - pola glatkog)  
4 žumanjka  
4 žlice kiselog vrhnja  
4 žlice bijelog vina  
1 žlica masti  
1 mala žlica soli  
15 dag sira  
1 prašak za pecivo  
1 bjelanjak za premaz

### Nadjev

20 dag svježeg kravljeg sira  
sol po ukusu  
2 žlice sitno naribanog svježeg hrena  
1 žlica kiselog vrhnja



*Od svih sastojaka zamijesi se tijesto koje treba odstajati tri sata. Zatim se tanko razvalja i sa modlicom cvjetića izreže. Istučenim bjelanjkom cvjetići se lijepe jedan na drugi i utisnu u sredini pomoću napršnjaka. Gotovi cvjetići se lagano peku u ulju ili masti s jedne i s druge strane dok lagano ne porumene. Kad se ohlade ušrcati nadjev u sredinu da poprime izgled pravog cveteka.*

Ivanjski cvetek  
(midsummer florets)

### Ingredients

30 dag flour (half rough – half smooth)  
4 egg yolks  
4 tablespoons sour cream  
4 tablespoons white wine  
1 tablespoon fat  
1 teaspoon salt  
15 dag cheese  
1 baking powder  
1 egg white for coating

### Filling

20 dag fresh cottage cheese  
salt at taste  
2 tablespoons finely grated fresh horseradish  
1 tablespoon sour cream

*Knead the dough made from all of the ingredients and leave it to rest for three hours. Then roll out thinly and cut out the florets using dough molds. Stick the florets one to another using beaten egg whites and press in the middle with the thimble. Roast lightly finished florets in oil or fat, on both sides, until lightly golden. When cooled fill the middle with the filling to get the real florets-like look.*



Vera Rafaj

# Kolač od kukuruznog brašna i suhih šljiva



## Tijesto 1

2 čajne šalice oštrog kukuruznogbrašna  
3 velike žlice šećera  
14 dag maslaca  
1 žlica kiselog vrhnja  
1 žumanjak  
½ praška za pecivo

## Tijesto 2

3 jaja  
1 žlica šećera  
1 žlica omekšanog maslaca  
2 ½ šalice kukuruznog brašna  
1 prašak za pecivo  
mljeka po potrebi da se prelije po prvom tijestu  
nasjeckane suhe šljive

## Nadjev od oraha

3-4 šalice mljevenih oraha prelijte kipućim  
mljikom zasladite i začinite maslacem



Umijesite tijesto i stavite u kalup. Premažite tvrdim pekmezom od šljiva. Zatim izmiješajte sastojke za tijesto 2. U tijesto možete dodati nasjeckane suhe šljive. Pecite oko 30-40 minuta na 180° C. Ohlađeni kolač namažite pekmezom od šljiva, stavite nadjev od oraha i ukrasite suhim šljivama.

Cake made from  
corn flour and dried plums

## Dough 1

2 tea cups of rough corn flour, 3  
tablespoons sugar, 14 dag butter,  
1 tablespoon sour cream, 1 egg  
yolk, ½ baking powder

## Dough 2

3 eggs  
1 tablespoon sugar  
1 tablespoon softened butter  
2 ½ cups corn flour  
1 baking powder  
some milk to pour over the first  
dough  
chopped dried plums  
walnut filling

*Knead the dough and put it into  
the baking pan. Spread with  
firm plum jam. Then mix dough  
cover. You can add chopped dried  
plums to the dough. Bake for  
about 30-40 minutes at 180 °C.  
Spread the plum jam over the  
cooled cake, put the walnut filling  
and decorate with dried plums.  
Pour hot milk over the 3-4 cups  
of ground walnuts, sweeten and  
flavour with butter.*



Melita Humski

## Kukuruzni kolač s pekmezom od šljiva



### Sastojci

4 čajne šalice brašna od domaćeg bijelog kukuruza  
4 čajne šalice mlijeka  
5 jaja  
1 žličica soli  
malo šećera  
pekmez od šljiva



*U mlijeko umiješajte kukuruzno brašno. Dodajte sol i šećer. Kada dobijete jednoličnu smjesu u nju dodajte istučena jaja. Sve zajedno dobro promiješajte i ulijte u lim za pečenje (40x30 cm). Lim premažite domaćom mašču i pospite kukuruznim brašnom. Po smjesi stavljajte hrpice pekmeza (količina po želji). Pecite 30 minuta na temperaturi od 180°C.*

### Corn cake with plum jam

#### Ingredients

4 tea cups flour made from  
homemade white corn  
4 tea cups milk  
5 eggs  
1 teaspoon salt  
some sugar  
plum jam

*Pour corn flour into the milk. Add salt and sugar. When you get a uniform mixture add beaten eggs into it. Mix well and pour into the baking pan (40x30 cm). Coat the pan with homemade fat and sprinkle with corn flour. Put the small stacks of jam on the cake (quantity as desired). Bake for 30 minutes at 180 °C.*



Durdica Kiseljak

## Žetveni kolač



### Sastojci

25 dag hajdinog brašna  
20 dag kukuruznog brašna (od crvenog kukuruza)  
4 dcl domaćeg vrhnja  
8-9 dcl mlijeka  
3 jaja  
1 žlica masti  
3-4 žlice kuhane hajdine kaše  
prašak za pecivo  
sol

### Nadjev

20 dag domaćeg kravljeg sira  
2 jaja  
sol  
hajdina kaša



*Sve sastojke promiješati i staviti na toplo da odstoji. Nakon toga smjesu staviti u posudu za pečenje. Sir promiješati s jajima i hajdinom kašom; soli dodati po potrebi. Sir premazati po gotovoj smjesi. Staviti u vruću pećnicu i peći dok ne porumeni. Peći na temperaturi od 160 °C.*

### Harvest cake

#### Ingredients

25 dag buckwheat flour  
20 dag corn flour (red corn)  
4 dl homemade cream  
8-9 dl milk  
3 eggs  
1 tablespoon fat  
3-4 tablespoons cooked  
buckwheat porridge  
baking powder  
salt

#### Filling

20 dg homemade cottage cheese  
2 eggs  
salt  
buckwheat porridge

*Mix all ingredients and leave in a warm place to rest. Put the mixture into the baking pan. Mix cheese with eggs and buckwheat porridge, add salt to taste. Spread cheese over the finished mixture. Put it in the oven and bake until golden. Bake at 160 °C.*



## Orehnjača s divljim trešnjama



### Tijesto

1 svježa germa  
1 dcl mlijeka  
1 žlica šećera  
1 žlica brašna  
*pustiti na toplo da se digne*

40 dag pšeničnog brašna oštrog  
40 dag pšeničnog brašna glatkog  
1 prašak za pecivo  
3 dcl vrhnja  
3 žlice krute domaće masti  
4 žutanjka  
1 vanilin šećer  
malo soli  
*zamijesiti tijesto, podijeliti na 3 kugle*  
*pustiti da se diže*

### Nadjev

½ kg oraha mljevenih  
20 dag šećera  
4 bjelanjka - snijeg  
1 vanilin-šećer  
1 mala flašica domaćeg džema od divljih  
crnih trešnja



*Orahe pofuriti kipućim mlijekom, dodati šećer i  
snijeg od bjelanjaka. Razvaljati dignuto tijesto,  
svako posebno premazati nadjevom. Peći u  
zemljanoj posudi oko 60 minuta na 200 °C.*

### Walnutcake with wild cherries

#### Dough

1 fresh yeast  
1 dl milk  
1 tablespoon sugar  
*leave on warm to rise*  
1 tablespoon flour

40 dag wheat flour rough  
40 dag wheat flour smooth  
1 baking powder  
3 dl cream  
3 tablespoons firm homemade fat  
4 egg yolks  
1 vanilla sugar  
pinch of salt  
*knead the dough, divide in 3  
round parts  
leave to rise*

#### Filling

½ kg ground walnuts  
20 dag sugar  
4 egg whites - snow  
1 vanilla sugar  
1 small jar of homemade jam  
made from wild black cherries

*Pour hot milk over the walnuts,  
add sugar and egg whites beaten  
to snow. Roll out the raised dough,  
spread with filling each part of  
the dough separately. Bake in the  
earthenware pan for about 60  
minutes at 200 °C.*



Danijela Barić

# Copanjak



## Tijesto

25 dag mekanog brašna  
7dcl domaćeg vrhnja  
5 žlica mlijeka  
1 jaje  
malo soli  
malo domaće masti

## Nadjev

25 dag domaćeg sira  
4 jaja  
malo peršinovog lišća  
mladi luk (oko 20 dag)  
vrhovi mladih kopriva (oko 15 dag)  
sol



Od brašna, vrhnja, jaja, mlijeka, domaće masti i soli zamijesite tijesto. Za nadjev na masti popržite sitno nasjeckano lišće od peršina, mladi luk s lišćem i vrhove mladih kopriva. Posolite, pa kad se ohladi dodajte 25 dag domaćeg sira i 4 jaja. Tijesto razvaljajte, pa na polovicu stavite nadjev, preklopite ga i zatvorite rubove. Pecite 45 min na 200° C stupnjeva.

## Copanjak cake

### Dough

25 dag flour smooth  
7dl homemade cream  
5 tablespoons milk  
1 egg  
pinch of salt  
some homemade fat

### Filling

25 dag homemade cheese  
4 eggs  
Some parsley leaves  
young onion (about 20 dag)  
young nettle tops (about 15 dag)  
salt

*Knead the dough using flour, cream, eggs, milk, homemade fat and salt. To make the filling fry in the fat finely chopped parsley leaves, young onion with leaves and young nettle tops. Add salt, and when it cools add 25 dag homemade cheese and 4 eggs. Roll out the dough, on one half spread the filling, fold and close the edges. Bake for 45 minutes at 200 °C.*



Anica Čuček

## Kostelska pita sa sirom i špinatom



### Sastojci

3 jaja  
3 velike žlice kiselog vrhnja  
2 velike žlice kiselog mlijeka  
1,5 dcl mineralne vode  
1 žličica sode bikarbune  
1 dcl ulja  
1 šalica (1,5 dcl) kukuruznog brašna  
1 šalica (1,5 dcl) pšeničnog brašna  
1 velika žlica punomasnog sira  
500 g špinata  
malo mlijeka  
sol  
papar



S metlicom ili kuhačom miješati jaja, dodati kiselo vrhnje, mineralnu vodu, kiselo mlijeko, sodu bikarbonu, ulje i sol. Na to dodati kukuruzno i pšenično brašno. Sve sastojke dobro promiješati. Polovicu tijesta zapeći. Nasjeckani špinat popeći na maslacu i njime premazati tjesto. Posipati sa sirom, preliti preostalim tjestom i peći na  $200^{\circ}\text{C}$  40 minuta.

Pie from Kostela  
with cheese and spinach

### Ingredients

3 eggs  
3 tablespoons sour cream  
2 tablespoons sour milk  
1,5 dl mineral water  
1 teaspoon baking soda  
1 dl oil  
1 cup (1,5 dl) corn flour  
1 cup (1,5 dl) wheat flour  
1 tablespoon full-fat cheese  
500 g spinach  
some milk  
salt  
pepper

Mix eggs with a whisk or a wooden spoon, add sour cream, mineral water, sour milk, baking soda, oil and salt. Add corn and wheat flour. Mix well. Bake half of the dough. Add chopped spinach which you previously shortly fried in the butter, spread over the dough, sprinkle with cheese, pour the rest of the dough and bake at  $200^{\circ}\text{C}$  for 40 minutes.



*Marica Kipa*

## Svadbena torta naših prabaka



### Biskvit 1

100 g plavog kukuruznog brašna, 100 g svježeg sira, 2 jaja, 2 žlice šećera, 1 žlica masti prežgane lukom, 1 šalica vrhnja, 1 mala žlica sode bikarbune, pola praška za pecivo, soli po potrebi

### Biskvit 2

100 g bijelog kukuruznog brašna, 100 g svježeg sira, 2 jaja, 2 žlice šećera, 1 žlica masti prežgane lukom, 1 šalica vrhnja, 1 mala žlica sode bikarbune, pola praška za pecivo, soli po potrebi

### Biskvit 3

100 g crvenog kukuruznog brašna, 100 g svježeg sira, 2 jaja, 2 žlice šećera, 1 žlica masti prežgane lukom, 1 šalica vrhnja, 1 mala žlica sode bikarbune, pola praška za pecivo, soli po potrebi

### Nadjevi

Pekmez od šljiva – nadjev 1

1 kg oraha, 6 žlice šećera, malo ruma – nadjev 2



*Ispeći biskvite svaki posebno. Ostaviti da se ohlade.*

### Slaganje torte:

*Plavi biskvit / Pekmez od šljiva / Nadjev od oraha /  
Bijeli biskvit / Pekmez od šljiva / Nadjev od oraha /  
Crveni biskvit / Čokoladna glazura*

Wedding cake of our  
great-grandmothers

### Biscuit 1

100 g blue corn flour, 100 g fresh cheese, 2 eggs, 2 teaspoons sugar, 1 tablespoon fat with onions (onions fried on fat), 1 cup cream, 1 teaspoon baking soda, ½ baking powder, salt to taste

### Biscuit 2

100 g white corn flour, 100 g fresh cheese, 2 eggs, 2 teaspoons sugar, 1 tablespoon fat with onions (onions fried on fat), 1 cup cream, 1 teaspoon baking soda, ½ baking powder, salt to taste

### Biscuit 3

100 g red corn flour, 100 g fresh cheese, 2 eggs, 2 teaspoons sugar, 1 tablespoon fat with onions (onions fried on fat), 1 cup cream, 1 teaspoon baking soda, ½ baking powder, salt to taste

### Filling

Plum jam – 1 filling, 1 kg walnuts, 6 tablespoons sugar, 2 filling, some rum

*Bake each biscuit separately.  
Leave to cool.*

### Stacking of the cake:

*Blue biscuit / Plum jam / Walnut filling / White biscuit / Plum jam / Walnut filling / Red biscuit / Chocolate glazing*



## Težačke pogačice



### Sastojci

3 jaja  
1 l brašna od posija  
 $\frac{1}{2}$  l bijelo kukuruzno brašno  
1 kvasac  
1 dcl vode  
1 dcl mlijeka  
1 velika žlica soli  
malo bibera i ljute paprike (po želji)  
1 crveni luk  
5 režanja bijelog luka  
 $\frac{1}{2}$  l čvaraka  
šalica špeka



Izmiješati vodu i mlijeko te staviti kvasac. Dodavati brašna od posija i bijelog kukuruza. Dodati jaja zajedno s mljevenim čvarcima i oba luka. Umiješati preostale sastojke. Tijesto oblikovati i pričekati da se digne. Kad se digne tijesto razvaljati i izrezati kalupom, a zatim posipati kuminom i bučinim košticama. Nakon toga opet pričekati da se digne. Posudu za pečenje premazati domaćom svinjskom mašću. Peći 20 minuta.

### Farmer's bannock

#### Ingredients

3 eggs  
1 l bran flour  
 $\frac{1}{2}$  l white corn flour  
1 yeast  
1 dl water  
1 dl milk  
1 tablespoon salt  
some pepper and hot peppers (optional)  
1 onion  
5 cloves of garlic  
 $\frac{1}{2}$  l greaves (from pig fat)  
cup of bacon

*Mix water and milk and add yeast. Add bran flour and white corn flour. Add eggs together with minced greaves, onion and garlic. Add other ingredients. Knead the dough and leave to rise. When raised roll out, cut out with the mold, sprinkle with cumin and pumpkin seeds. Wait again for it to rise. Grease the baking pan with homemade lard. Bake for 20 minutes.*



Josipa Vrhovski

## Posni zeljevac s kukuruznim brašnom



### Sastojci

600 g kukuruznog brašna

500 g svježeg zelja

2 žlice masti

sol

mast

soda



Zamijesite tjesto od kukuruznog brašna, sode, soli i masti. Polovicu tjesteta stavite na podmazani pleh tako da ga poravnate i dobijete ravnu površinu.

Očišćeno zelje izrežite, posolite i kratko popržite na malo masti dok ne omeša. Poprženo zelje stavite na tjesto koje ste položili na pleh, a preko njega stavite ostatak tjesteta tako da formirate gornju koru. Pecite na umjerenoj temperaturi oko 45 min.

Low-fat cabbage pie  
with corn flour

### Ingredients

600 g corn flour

500 g fresh cabbage

2 tablespoons fat

salt

fat

soda

*Knead the dough made from corn flour, soda, salt and fat. Put half of the dough on the greased pan, flatten it to get the flat surface. Cut the cleaned cabbage, add salt and fry shortly in a little fat, until it softens. Put the fried cabbage on the dough, which you have put in the pan, and pour the rest of the dough over the cabbage to form the upper crust. Bake at medium heat for about 45 minutes.*



Marija Švec

## Svatovska torta



### Biskvit 1

4 žutanjka, 12 dag šećera, 10 dag brašna,  $\frac{1}{2}$  praška za pecivo, 1 žlica mljevene kave (otopiti u što manje vode), snijeg od 4 bjelanjka

### *Ispečeni biskvit rezati na pola*

### Biskvit 2

3 žutanjka, 10 dag šećera, 6 žlica vode, 18 dag brašna,  $\frac{1}{2}$  praška za pecivo, snijeg od 3 bjelanjka

*Kada je biskvit pečen treba ga izmrviti  
i u njega dodati:*

1 žlicu meda, 20 dag miješane marmelade, 15 dag mljevenih oraha, 3 žlice ruma, 3 žlice kuhanе kave

*Smjesa treba biti sjedinjena i ljepljiva. Smjesa se rasporedi između listova 1. biskvita (kao filia).*

### Krema izvana

2 margarina, 40 dag šećera u prahu, 2 žlice rum-konjaka, 4 žlice kave, 10 dag omekšane čokolade

### Preljev

30 dag čokolade, 14 dag margarina, 4 žlice šećera, par kapi ulja

## Wedding ceremony cake

### Biscuit 1

4 egg yolks, 12 dag sugar, 10 dag, flour,  $\frac{1}{2}$  baking powder, 1 tablespoon ground coffee (dissolve in a little water), snow from 4 egg whites

*Baked biscuit cut in half*

### Biscuit 2

3 egg yolks, 10 dag sugar, 6 tablespoons water, 18 dag flour,  $\frac{1}{2}$  baking powder, snow from 3 egg whites

*When the biscuit is baked crumble it and add:*

1 tablespoon honey  
20 dag mixed marmalade  
15 dag ground walnuts  
3 tablespoons rum  
3 tablespoons cooked coffee

*The mixture should be well mixed and sticky. Spread the mixture between the leaves of the 1. biscuit (like a filling).*

### Cream on the outside

2 margarines, 40 dag powdered sugar, 2 tablespoons rum-brandy, 4 tablespoons coffee, 10 dag softened chocolate

### Topping

30 dag chocolate, 14 dag margarine, 4 tablespoons sugar, few drops of oil



Bernarda Bele

## Bučjak



### Tijesto

50 dag domaćeg pšeničnog brašna  
2 žlice ulja  
1 žlica octa  
malo soli  
2 dcl mlake vode

### Nadjev

50 dag sira  
2 šake naribanih, ocijedjenih mladih buča  
2 cijela jaja  
2 dcl vrhnja  
malo soli



Zamijesiti tijesto, pustiti da odstoji pola sata na topлом. Razvaljati i razvući na tanko. Premazati nadjevom, zarolati i staviti na namašćeni pleh. Peći na 200° C dok ne poprimi zlatno žutu boju.

### Pumpkin cake

#### Dough

50 dag homemade wheat flour  
2 tablespoons oil  
1 tablespoon vinegar  
Pinch of salt  
2 dl lukewarm water

#### Filling

50 dag cheese  
2 handfuls grated, drained young pumpkins  
2 whole eggs  
2 dl cream  
Pinch of salt

*Knead the dough, leave in a warm place to rest for half an hour. Roll out thinly. Spread the filling over it, roll and place on the greased baking sheet. Bake at 200°C until golden yellow.*



## Zeljanica



### Tijesto

50 dag brašna  
3 dcl vode  
malo soli  
2 jušne žlice ulja

### Nadjev

70 dag špinata  
40 dag sira  
3 jaja  
2 dcl vrhnja  
malo soli



*Lišće špinata očistite, dobro operite, narežite na sitne rezance, posolite i ostavite da malo odstoji. Ocijedite ga rukama, prebacite u posudu, dodajte sir, jaja, kiselo vrhnje, sol i sve pomiješajte. Peći od 35-40 minuta u pećnici zagrijanoj na 200° C. U brašno stavite sve sastojke pa zamijesite glatko tijesto. Ostavite ga pola sata poklopljenog na topлом. Razvaljajte tijesto, stavite nadjev i savijte u savijaču.*

### Zeljanica (spinach pie)

#### Dough

50 dag flour  
3 dl water  
Pinch of salt  
2 tablespoons oil

#### Filling

70 dag spinach  
40 dag cheese  
3 eggs  
2 dl cream  
pinch of salt

*Put all ingredients into the flour and knead smooth dough. Leave it covered in a warm place for half an hour. Roll out the dough, spread the filling and roll to form the cake.*

*Clean the spinach leaves, wash well, cut into thin strips, season with salt and leave to rest for a while. Drain with hands, place them in a bowl, then add cheese, eggs, sour cream and salt and mix well. Bake for 35-40 minutes at 200 °C degrees.*



Ivanka Hublin

## Kukuruzna zlevka



### Sastojci

- 5 jaja
- 4 žlice šećera
- 3 čaše domaćeg kiselog vrhnja (čaša od 1 dcl)
- 1 vanilin šećer
- 1 prašak za pecivo
- 10 žlica kukuruznog brašna
- 2 žlice pšeničnog griza
- 2 žlice oštре kukuruzne krupice
- ½ kg sira



*Sve izmiješati i staviti u veću posudu za pečenje. Prije pečenja staviti pekmez od šljiva i peći na 180° C.*

Zlevka (cheese cake)  
made from corn

### Ingredients

- 5 eggs
- 4 tablespoons sugar
- 3 cups homemade sour cream  
(1 dl cup)
- 1 vanilla sugar
- 1 baking powder
- 10 tablespoons corn flour
- 2 tablespoons wheat semolina
- 2 tablespoons rough corn polenta
- ½ kg cheese

*Mix all ingredients and pour into the large baking pan. Before baking spread the plum jam and bake at 180 °C.*



## Pogačice od krumpira



### Tijesto

25 dag brašna  
25 dag kuhanog krumpira  
5 dag šećera  
5 dag masti  
sol  
žličica ulja  
1 jaje  
dodati razmućeni  $\frac{1}{2}$  kvasac u 2 žlice  
mljeka i malo šećera

### Fila

10 dag masti  
2 žlice šećera  
cimet  
4 žlice oraha



*Tijesto zamijesiti navečer i pustiti da odstoji na hladnom kroz noć. Slijedeći dan ga razvaljati i premazati mašču, posipati šećerom, cimetom i orasima. Saviti u roladu i rezati na 2-3 cm široke komadiće. Komadiće staviti u premazani lim tako da je rezana strana uvijek dolje, te slagati na razmak od 1 cm. Dizane pogaćice premazati jajetom i peći na 180 °C dok lijepo ne porumene.*

### Potato bannocks

#### Dough

25 dag flour  
25 dag cooked potato  
5 dag sugar  
5 dag fat  
salt  
teaspoon oil  
1 egg  
add  $\frac{1}{2}$  of yeast dissolved in 2 tablespoons of milk and some sugar.

#### Filling

10 dag fat  
2 tablespoons sugar  
cinnamon  
4 tablespoons walnuts

*In the evening knead the dough and leave it in a cold place to rest over night. The next day roll it out and spread with fat, sprinkle with sugar, cinnamon and walnuts. Roll to form the roll-cake and cut into 2-3 cm wide pieces. Put the pieces on the greased baking sheet, turning the cut side down and at 1 cm distance. Coat the raised bannocks with an egg and bake at 180 °C until golden.*



Ljubica Radovečki

## Uskrsni kruh



### Sastojci

10 žumanjaka  
60 dag brašna  
10 dag rastopljenog maslaca  
16 dag šećera  
1 kvasac rastopljen u 0,05 l mlijeka  
1 dcl vina  
naribana korica limuna  
malo soli



*Od navedenih sastojaka umijesiti tijesto, dobro ga izlupati i ostaviti da se diže na toplom. Kad se digne oblikovati ga u male krušćice te ga ostaviti da se opet digne. Nakon pola sata staviti u pećnicu i peći 45 minuta.*

### Easter bread

#### Ingredients

10 egg yolks  
60 dag flour  
10 dag melted butter  
16 dag sugar  
1 yeast dissolved in 0,05 l milk  
1 dl wine  
grated lemon peel  
pinch of salt

*Knead the dough from mentioned ingredients and beat it well; leave it to rise in a warm place. When raised, form into small breads and leave to rise again. After half an hour place them in the oven and bake for 45 minutes.*



Josipa Šoštar

## Kukuruzna pita od sira



### Tijesto

6 čaša od jogurta kukuruznog brašna  
1 čaša ulja  
4 čaše domaćeg vrhnja  
1 prašak za pecivo  
malo soli

### Nadjev

1 kg sira (domaći)  
malo vlasca  
malo koprivi (mladih)



*Brašno, ulje, vrhnje, sol i prašak za pecivo dobro promiješati. Polovicu staviti u namašćeni pleh, staviti nadjev pa drugi dio tijesta. Vrh još malo premazati vrhnjem.*

### Corn pie with cheese

#### Dough:

6 cups corn flour (2 dl cups)  
1 cup oil  
4 cups homemade cream  
1 baking powder  
Pinch of salt

#### Filling

1 kg cheese (homemade)  
Some chives  
Some nettle (young)

*Mix well flour, oil, cream, salt and baking powder. Put the half of the mixture in the greased baking pan, spread the filling and then place the other half of the mixture. Spread some sour cream on top.*



*Slavica Strsoglavec*

## Bučnica sa lukom i jajima



### Tijesto

50 dag domaćeg crnog brašna  
1 dcl ulja  
1 mala žličica soli  
mlaka voda po potrebi  
1 jaje

Nadjev  
50 dag buča  
4 glavice luka  
3 jaja  
sol



*Od navedenih sastojaka zamijesiti tijesto, te ostaviti pola sata da odstoji na sobnoj temperaturi. Zatim razvaljati, premazati nadjevom, te zarolati. Peći 30 min na temperaturi od 180 °C.*

*Luk pržiti na masti dok ne omekša, dodati naribani buču i pržiti još 10 min. Kad se nadjev ohladi, dodati 3 jaja i sve zajedno promiješati; posoliti po potrebi.*

Pumpkin pie with onions and eggs

### Dough

50 dag homemade black flour  
1 dl oil  
1 teaspoon salt  
lukewarm water if needed  
1 egg

### Filling

50 dag pumpkin  
4 onions  
3 eggs  
salt

*Mix the dough from all the ingredients and leave it to rest for half an hour at room temperature. Roll out, spread the filling and roll. Bake for 30 minutes at 180 °C.*

*Fry the onions in some fat until they soften, add grated pumpkin and fry for another 10 minutes. When the filling cools down add 3 eggs and mix well. Add salt to taste.*



## Pita od poriluka



### Tijesto

40 dag glatkog brašna  
15 dag domaćeg putra  
1 dcl vrhnja  
1 žličica sode bikarbonate  
1 žličica soli  
2 žumanjka

### Nadjev

60 dag poriluka  
20 dag mladog luka (lučica)  
2 češnja bijelog luka  
40 dag domaćeg sira  
2 jaja  
2 dcl domaćeg vrhnja  
žličica soli  
i prstohvat papra



U brašno dobro umijesite putar, vrhnje, žumanjke, sol i sodu bikarbonu te ostavite da odstoji oko 15 min. Nakon toga tijesto podijelite na dva dijela. Jedan dio tijesta stavite u nauljenu posudu za pečenje. Zatim stavite nadjev.

Tanko nasjeckajte bijeli luk, zatim sve zajedno pomiješajte s blanširanim porilukom i lučicama, dodajte domaći sir i vrhnje, sol, papar i jaja. Na kraju stavite drugi dio tijesta. Pecite na 180° C, 40 minuta.

### Leek pie

#### Dough:

40 dag flour smooth  
15 dag homemade butter  
1 dl sour cream  
1 teaspoon baking soda  
1 teaspoon salt  
2 egg yolks

#### Filling

60 dag leek  
20 dag young onion (bulbs)  
2 garlic cloves  
40 dag homemade cheese  
2 eggs  
2 dl homemade cream  
teaspoon salt  
and some pepper

Add butter, cream, egg yolks, salt and baking soda to the flour and knead. Leave it to rest for about 15 minutes. After that, divide the dough into two pieces. Put one part in the greased pan. Then spread the filling.

Chop finely garlic, mix with blanched leek and onion bulbs, then add homemade cheese, cream, salt, pepper and eggs. Place the other part of the dough on top. Bake at 180 °C for 40 minutes.



## Mrkvin kolač



### Sastojci

1 jaje  
35 dag šećera  
35 dag mrkve  
40 dag brašna  
1 šalica ulja  
1 šalica mlijeka  
1 i pol vrećice praška za pecivo  
10 dag grožđica  
limunova korica  
1 vanilin šećer



Jaje izmiješajte sa šećerom, dodajte sitno struganu mrkvicu, ulje i brašno s praškom za pecivo, te mlijeko. Na kraju dodajte očišćene grožđice, struganu limunovu koricu i vanilin šećer. Sve dobro izmiješajte u jednoličnu smjesu, a zatim izlijte u namašćenu i pobrašnjenu posudu za pečenje. Stavite peći na temperaturu od  $200^{\circ}\text{C}$  oko 40 minuta. Pečeni kolač zašećerite i izrežite po želji.

### Carrot cake

#### Ingredients

1 egg  
35 dag sugar  
35 dag carrots  
40 dag flour  
1 cup oil  
1 cup milk  
1 and  $\frac{1}{2}$  baking powder  
10 dag raisins  
lemon peel  
1 vanilla sugar

Mix sugar and egg, add finely grated carrots, oil and flour with the baking powder, and milk. At the end add cleaned raisins, grated lemon peel and vanilla sugar. Mix well all together to form a uniform mixture and then pour into the greased and floured pan. Bake at  $200^{\circ}\text{C}$  for about 40 minutes. Sweeten the baked cake and cut in desired shapes.



Nadica Fuček

## Kukuruzne kocke



### Sastojci

2 cijela jaja

1 velika šalica šećera

*Pjenasto izmiksati.*

### Dodati:

1 veliku šalicu ulja

1 veliku šalicu domaćeg kukuruznog brašna

1 veliku šalicu oštrog brašna ili pšenične krupice

(griza)

1 šalicu mljevenih oraha

1 šalicu mlijeka

1 prašak za pecivo

1 vaniliju

malo korice od limuna



*Sve lagano izmiješati i peći 20 minuta na 180° C.*

### Corn cubes

### Ingredients

2 whole eggs

1 big cup sugar

*Mix to form the foam.*

### Add:

1 big cup oil

1 big cup homemade corn flour

1 big cup rough flour or wheat semolina

1 cup ground walnuts

1 cup milk

1 baking powder

1 vanilla

some lemon peel

*Mix gently and bake for 20*

*minutes at 180 °C.*



Ankica Čivrag

## Kukuruzna loparka



### Tanko tijesto

50 dag glatkog brašna  
1 jaje  
malo soli  
3 žlice masti

*Tijesto umjesiti u mlakoj vodi i pustiti da odstoji pola sata. Razvaljati tijesto da bude veće od posude za pečenje i da rubovi budu vani; staviti u posudu za pečenje.*

### Nadjev

1/2 kg sira  
3 jaja  
5 dag šećera  
malo soli  
10 dag kukuruznog brašna

*Izmiješati sve sastojke, razmazati i zaviti rubove po fili.*

### Premaz

2 dcl vrhnja  
2 jaja

*Razmutiti i premazati kolač.*

*Staviti peći na 200° C i peći pola sata dok se ne pozari.*

Loparka (traditional pastry dish) made from corn

### Thin dough

50 dag smooth flour  
1 egg  
pinch of salt  
3 tablespoons fat

*Knead the dough with some lukewarm water and leave it to rest for half an hour.*

*Roll out to the size bigger than the pan, so that the edges are on the outside, and place it in the baking pan.*

### Filling

1/2 kg cheese  
3 eggs  
5 dag sugar  
pinch of salt  
10 dag corn flour

*Mix all ingredients, spread on the dough and fold the edges over the filling.*

### Spreading

2 dl cream  
2 eggs  
stir and spread over the cake

*Bake at 200 °C for half an hour until golden brown.*



## Cimetača



### Sastojci:

50 dag brašna  
1 dcl ulja  
1 dcl kiselog vrhnja  
1 kvasac  
1 dcl mlijeka  
7 dag šećera  
korica limuna ribana  
3 cijela jaja  
10 dag suhe grožđice  
2 male žličice cimeta  
1 mala žlica soli



Uzmite 0,5 kg brašna i dodajte 1 dcl ulja, 1 dcl kiselog vrhnja, žličicu soli, šećer, naribau koricu limuna i 3 jaja. U to stavite pjenicu od kvasca koju ste dobili miješajući kvasac u 1 dl mlijeka sa žlicom brašna i malo šećera. Tijesto dobro izmijesiti i pustiti da se digne. Kad se tijesto digne ponovo izmijesiti i ostaviti da se još jednom digne. Potom ga razvaljati na 1 cm debljine. Premazati uljem, posipati kristal šećerom, cimetom i grožđicama. Kolač zamotati i položiti u namaščeni lim za pečenje i ostaviti da se još jednom digne. Premazati jajetom i staviti peći u vruću pećnicu - pecite dok nije pečeno.

### Cimetača (cinnamon cake)

#### Ingredients

50 dag flour  
1 dl oil  
1 dl sour cream  
1 yeast  
1 dl milk  
7 dag sugar  
Grated lemon peel  
3 whole eggs  
10 dag raisins  
2 teaspoons cinnamon  
1 teaspoon salt

Take 0,5 kg of flour and add 1 dl oil, 1 dl sour cream, 1 teaspoon salt, sugar, grated lemon peel and 3 eggs. To the mixture add the yeast foam, which you previously made by mixing the yeast with one tablespoon flour, some sugar and 1 dl milk. Knead the dough well and leave it to rise. When raised knead again and leave it once more to rise. Then roll out to a 1 cm thickness, spread with oil, sprinkle with crystal sugar, cinnamon and raisins. Roll the cake and place it in the greased baking pan; leave it once more to rise. Spread with egg and put in the hot oven. Bake until baked.



Olga Hršak

## Torta od oraha



### Tijesto

8 bjelanjaka (snijeg), 15 dag oraha, 30 dag šećera, 2 rebra čokolade, vanilin šećer, sol, rum, po želji 4 žlice oštrog brašna

### Nadjev ili krema

4 dcl mlijeka iskuhati, 4 žlice oštrog brašna, 25 dag šećera, 1 margarin

*Istući bjelanjke u snijeg i dodati žutanjke, orahe, šećer, rastopljenu čokoladu i brašno. Sve dobro izmiješati. Posudu za tortu nauljiti i posipati brašnom. Peći dva lista na temperaturi od 200° C oko 25 minuta; kada porumene izvaditi iz pećnice.*

### Krema

4 dcl mlijeka iskuhati, 4 žlice brašna oštrog, 25 dag šećera, 1 margarin

*Promiješati šećer u brašno i usipati u kipuće mlijeko. Brzo miješati mikserom dok se masa ne zgusne, potom maknuti s vatre. Dok je krema mlaka narezati margarin na listice i umiješati. Kad su listovi pečeni premazati kremom, oblikovati po želji, preliti kremom ili čokoladom.*

### Walnut tart

#### Dough

8 egg whites (snow)  
15 dag walnuts  
30 dag sugar  
2 rows of chocolate  
vanilla sugar  
salt  
rum  
4 tablespoons rough flour if desired

#### Filling or cream:

4 dl boiled milk  
4 tablespoons flour rough  
25 dag sugar  
1 margarine

*Beat the egg whites to form the foam, add yolks, walnuts, sugar, melted chocolate and flour; mix well. The baking pan needs to be greased with oil and sprinkled with flour. Bake two leaves at 200 °C for about 25 minutes. When golden take them out of the oven.*

#### Cream

4 dl boiled milk  
4 tablespoons flour rough  
25 dag sugar  
1 margarine

*Mix sugar and flour and pour the boiling milk. Mix fast with the mixer until the mixture thickens, then remove from the stove. While the cream is still lukewarm cut the margarine in thin pieces and add them to the cream. When the dough leaves are baked, spread the cream between them, form as you wish, pour cream or chocolate on top.*



## Savijača od jabuka



### Tijesto

30 dag brašna  
1 žlica ulja  
1 ½ dcl vode  
ocat  
sol  
1 jaje

### Nadjev

1 kg jabuka  
10 dag šećera  
5 dag margarina  
5 dag mrvica  
cimet – ruma 1 žlica  
3 dag šećera za posipavanje  
mast za lim



Tijesto dobro izmijesiti, pokriti topлом zdjelom, ostaviti da odstoji 1 sat. Tijesto razvaljati na stolu, šakom ne prstima. Razvaljano tijesto ostaviti da se malo posuši. Tijesto poškropiti rastopljenim margarinom. Na rub staviti jabuke i savijati. Posudu za pečenje premazati mašću i položiti savijaču. Odozgo isto premazati mašću. Peći 45 minuta. Pustiti da se malo ohladi. Posipati šećerom u prahu.

### Apple strudel

#### Dough

30 dag flour  
1 tablespoon oil  
1 ½ dl water  
vinegar  
salt  
1 egg

#### Filling:

1 kg apples  
10 dag sugar  
5 dag margarine  
5 dag breadcrumbs  
cinnamon  
1 tablespoon rum  
3 dag sugar for sprinkling  
(powdered)  
fat for the pan

*Knead the dough well, cover with a warm bowl and leave to rest for one hour. Roll the dough over the table, with fist, not with fingers. When it is rolled out leave it to dry for a while. Sprinkle the dough with the melted margarine. Put the apples on the edges and fold. Grease the baking pan with some fat and put the strudel in it. Spread some fat also on top. Bake for 45 minutes. Leave it to cool down. Sprinkle with powdered sugar.*



Jožica Poredski

## Medena pogača



### Tijesto

60 dag brašna, žličica soli, 3 dag kvasca, 5 dag šećera, 10 dag masti ili margarina, 3-5 žumanjka, 3 dcl mlijeka, korica 1 limuna, 3 žlice rakije ili ruma, 3 žlice kiselog vrhnja

### Nadjev

3/4 kg meda, 20 dag šećera, 6 dag margarina ili maslaca, 1 l mljevenih oraha, 5 žlica ruma, 2,5 dcl mlijeka, nastrugana limunova korica, klinčići, cimet, 3 manje šalice naribanih medenjaka ili krušnih mrvica i još 1 šalica oraha za posipanje



*Tijesto umijesiti i staviti da se diže oko 1 sat. Još jednom promjesiti i ostaviti ponovo da se diže kraće vrijeme. Med, margarin i šećer polako kuhati na umjerenoj vatri 15 minuta. Maknuti s vatre i u smjesu umiješati 1 l mljevenih oraha, rum, mlijeko, cimet, klinčiće i nastrugane ili naribane medenjake. Ako nemate medenjake možete upotrijebiti krušne mrvice. Dignuto tijesto razvaljati što je moguće tanje. Premazati nadjevom koji ne smije biti prevruć ili prehladan. Posipati mljevenim orasima. Savijeno tijesto staviti u namačenu posudu za pečenje. Staviti na toplo da se diže najmanje 1 sat. Prije pečenja premazati 1 jajetom. Polagano peći približno 1 ½ sata na početnoj temperaturi od oko 180° C. Kad porumeni smanjiti temperaturu.*

### Honey-Cake

#### Dough

60 dag flour, 1 teaspoon salt, 3 dag yeast, 5 dag sugar, 10 dag fat or margarine, 3-5 egg yolks, 3 dl milk knead, Peel from 1 lemon, 3 tablespoons brandy or rum, 3 tablespoons sour cream

#### Filling

3/4 kg honey, 20 dag sugar, 6 dag margarine or butter, 1 l ground walnuts, 5 tablespoons rum, 2,5 dl milk, Grated lemon peel, Clove, Cinnamon, 3 small cups of breadcrumbs or grated gingerbread and 1 cup of walnuts for sprinkling

*Knead the dough and leave it to rise for about an hour. Knead once more and leave to rise for a while. Cook honey, margarine and sugar on moderate fire for about 15 minutes. Remove from fire and add 1 l of ground walnuts, rum, milk, cinnamon, cloves and grated gingerbread. If you don't have any gingerbread, you can use breadcrumbs instead. Roll out the dough as thin as possible. Spread the filling. The filling must be neither too hot nor too warm. Spread with ground walnuts. Put the rolled dough into the greased baking pan. Leave in a warm place to rise for at least an hour. Before baking coat with 1 egg. Bake slowly for about 1 ½ hours. At the beginning bake at 180 °C, when it turns gold, reduce the temperature.*

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