

# Bosnian & Herzegovinian Cake Recipes

## Baklava

Baklava is a rich, sweet pastry made of layers of filo pastry, filled with chopped nuts, and sweetened with syrup or honey. There are many variations, but in Bosnia and Herzegovina, baklava is generally rich in nuts and filling. It is very popular, although usually only eaten on special occasions.

This local recipe makes 24 pieces.

### Ingredients

225g unsalted butter  
225g filo pastry  
240g chopped pecan nuts  
10g whole cloves  
335ml water  
65g white granulated sugar  
1 cinnamon stick  
235 ml honey



### Method

Preheat oven to 180°C/350°F

Melt the butter over a low heat

Pour 2 tbs of the butter into a 24 x 34 cm/9" x 13" baking tray.

Layer 3 sheets of filo pastry into the tray. Trim to fit.

Sprinkle 2 tbs of chopped pecans over the filo pastry.

Layer 3 more sheets of pastry, brush generously with the melted butter, and sprinkle with 2 tbs of chopped pecans. Continue the layers - pastry/butter/pecans - until the tray is full.

With a sharp knife, score the pastry to form 5cm/2" diamonds. Press a clove at end of each diamond (optional).

Pour remaining butter over the pastry.

Bake 45-50 mins in preheated oven until golden brown.

Meanwhile, combine sugar, water and cinnamon stick in a medium saucepan, bring to boil, stirring constantly. Simmer for 10 minutes.

Add the honey and simmer for 2 minutes longer. Remove from heat and discard cinnamon stick.

Pour honey mixture over hot baklava. Cool on wire racks.

Cut into diamonds.

## Hurmasice

Hurmasice (Hor-mas-si-che) are a traditional Bosnian biscuit/cake soaked in sugar syrup. Brought over from Turkey, they are now an important part of Bosnian culinary tradition. They're delicious and easy to make - and very, very sweet!

This local recipe makes 24 pieces.

### Ingredients

2 eggs  
300 - 400g caster/granulated sugar  
2 tea cups of oil (any sort is fine)  
400 g of plain flour  
1 level teaspoon baking powder  
1 lemon, sliced  
400 mls water  
200g caster sugar



### Method

Preheat oven to 180oC/360oF

Mix eggs, sugar and oil together

Add 8 teacups of flour, with the baking powder, and mix together.

Squeeze a handful of the mixture - if it drips between your fingers add the 9th cup of flour

Mix into a dough with hands.

Make the dough into palm sized balls, then flatten into an ellipse, about 1 cm thick.

Place on an ungreased baking tray, leaving space between each biscuit.

Bake in preheated oven until they turn golden - about 45 minutes.

When cooked, allow to cool for 10 minutes.

To make syrup

Mix together the lemon, granulated sugar and water and boil for 5 minutes.

Finally....

Pour syrup over hurmasice, allowing about 1-2 tbs for each cake. This will seem like a lot but the hurmasice will soak up the liquid. Cover and refrigerate - they are best cold. Eat with a fork!

## Japanski Vjetar

This cake is absolutely delicious! It needs to be eaten soon after making, (within 1-2 days) and the recipe makes about 20 pieces.

### Ingredients

Meringue

8 egg whites

400 g caster sugar

3 desert spoons of cider vinegar

8 egg yolks

200 g sugar

150 g strong flour

ó litre milk

300 g walnuts

200 g margarine

Whipping cream, and add sugar to taste



### Method

Pre-heat oven to 150oC/300oF

Prepare the meringue by separating the eggs. Whip the egg whites into stiff peaks, and add the sugar and vinegar gradually. Grease three swiss roll tins and divide the mixture into it equally. Cook in preheated oven for 50 minutes.

For the filling, use a mixer to combine the egg yolks and sugar, beating well. Sift the flour into the mix, and keep beating so that there are no lumps.

Add the milk, stir thoroughly. Put mixture in a saucepan and stir over heat until little bubbles form. (You can add a little lemon rind to soften the “smell” of the eggs at this point - this is optional.)

Into the warm mixture add the margarine and stir until melted.

When the mixture has cooled, add the finely chopped walnuts.

Whip the cream until softly thick, adding sugar if desired.

Arrange in layers: meringue-filling-cream-meringue.

Cut into generous pieces and eat with a spoon or fork

## **Rolat (Tea Cake)**

Rolat is easy to make and is a favourite if someone unexpectedly pops round for tea or coffee!  
This local recipe makes about 15 slices - depending on their size!

### Ingredients

5 egg whites  
4 desert spoons of sugar  
5 egg yolks  
4 desert spoons of flour  
1 level teaspoon baking powder

### Method

Preheat oven to 200oC/400oF.

Mix egg whites together, until a stiff snow. Gradually add sugar to egg whites.

Beat egg yolks together and add to the beaten egg whites - you will need a big bowl!

Carefully add the flour and baking powder and mix.

Oil and flour a large baking tin.

Spoon the mixture into the tin, smoothing equally.

Cook for about 3 minutes until the corners become slightly crispy. Be careful not to overcook, as if mixture is too firm it won't roll.

When mixture is cooked, turn onto a damp tea towel sprinkled with sugar, and roll up. Leave cake to cool, with the tea towel still in it. Then carefully unroll the cake and spread choice of filling (jam) carefully over, before rolling up again!

Dust with sugar, slice and serve.



## Ruska Torta (Russian Cake)

This local recipe makes about 20 pieces - depending on their size!

### Ingredients

3 eggs  
1 teacup of sugar  
1 teacup of milk  
1 teacup of cooking oil  
1 teacup of chopped walnuts  
1 teacup of semolina  
1 teacup of flour  
1 level teaspoon baking powder  
3 teacups of granulated sugar  
2 teacups of water  
Chopped walnuts



### Method

Preheat oven to 200oC/400oF.

Mix eggs together, then add sugar, milk, walnuts, semonila, flour and and baking powder.

Spread mixture thinly into greased and floured baking tin and place in hot oven.

Cook until golden in colour and firm, about 10-15 minutes. (Test with a toothpick - if sides are dry when pricked the biscuit is cooked!)

Whilst cake is cooking heat water and sugar together, bring to the boil until sugar is dissolved.

Once cake is cooked, take out of oven and pour the hot syrup onto the hot cake whilst still in the tin. Leave in tin until cool.

Decorate with chopped walnuts.

Spread whipped cream onto cold cake, sprinkle with chocolate strands.

Cut carefully into pieces and serve.

## Socni Kolac

Socni Kolac (pronounced sochni kolats) is a delicious soft juicy cake and easy to make! This local recipe makes about 20 pieces - depending on their size!

### Ingredients

4 eggs  
200 ml cooking oil  
50 gms chopped walnuts  
50 gms raisins  
50 gms dessicated coconut  
1 level teaspoon baking powder  
100 gms granulated sugar  
400 ml water  
200 ml whipped cream  
Chocolate strands to decorate



### Method

Preheat oven to 200oC/400oF.

Mix eggs together, then add cooking oil, then add walnuts, raisins, coconut and baking powder.

Spread biscuit mixture thinly into lightly oiled baking tin and place in hot oven.

Cook until golden in colour and firm, about 5-10 minutes. (Test with a toothpick – if sides are dry when pricked the biscuit is cooked!)

Whilst cake is cooking make the syrup - heat water and sugar together, bring to the boil.

Once cake is cooked, take out of oven and pour the hot syrup onto the hot cake whilst still in the tin. Leave to cool slightly, then put in fridge until cold.

For topping - whip cream until snowlike. (If desired), add a little sugar to taste.

Spread whipped cream onto cold cake, sprinkle with chocolate strands.

Cut carefully into pieces and serve. Eat with fork or spoon!