

Enjoy this Cooking with the Classics’ Romantic Tea-Time pairing with the music of the “Russian Romantics” - *Petit Fours*

This recipe is from website dianasdesserts.com. Chef Heather enjoyed making this recipe and recommended it for creating your own “petit fours”

<http://www.dianasdesserts.com/index.cfm/fuseaction/recipes.recipeListing/filter/dianas/recipeID/1485/index.cfm/fuseaction/tools.measures/Measures.cfm>



What you need:

Ingredients for the Cake:

- 1/4 cup butter or margarine, melted
- 1/4 cup shortening
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1-1/3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup milk
- 3 egg whites

Ingredients for the Icing:

9 cups confectioner's sugar
1/2 cup water
1/2 cup light corn syrup
1 teaspoon vanilla extract
1/2 teaspoon almond extract
Food coloring, (optional)

Garnish:

Tiny edible sugar flowers and/or leaves, for decorating tops of petit fours

Steps:

For the Cake:

Preheat oven to 350 degrees F (180 C). Grease and lightly flour a 9-inch (23cm) square baking pan.

In a large mixing bowl, cream the butter, shortening and sugar. Beat in the vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. In a small mixing bowl, beat egg whites until soft peaks form; gently fold into batter.

Pour batter into prepared baking pan and bake at 350 degrees F (180 C) for 20-25 minutes or until a toothpick inserted near the center comes out clean. Remove cake from oven and let cool in pan for 10 minutes. Turn cake out onto a plate or cooling rack; then chill cake in refrigerator for at least 30 minutes.

Pour batter into prepared baking pan and bake at 350 degrees F (180 C) for 20-25 minutes or until a toothpick inserted near the center comes out clean.

Remove cake from refrigerator. Cut a thin slice off each side of chilled cake. Cut cake into 1-1/4-inch (3.175 cm) squares. Place squares 1/2 inch (1.27 cm) apart on a cooling rack over a 15 x 10 x 1-inch (38cmX25cmX2.5cm) pan. Apply fruit glaze (See Fruit Glaze Preparation Below)) evenly over tops and sides of cake squares, allowing excess to drip off. Let dry. Repeat if necessary to thoroughly coat squares. Let glaze dry completely.

For Preparing The Fruit Glaze:

In a medium size saucepan, heat preserves with the 3 tbsp. water on low heat. Drizzle or spread a thin layer of heated preserves over cooled tops and sides of petit fours

before icing. (If using jelly, you do not need to add water to it, just heat jelly in saucepan on low heat and spread over cooled tops and sides of petit fours).

To Prepare Icing:

Combine all icing ingredients in the top of a double boiler. Heat over boiling water to lukewarm. Pour icing over tops and sides of petit fours. Once they are set, they should be coated with icing again. After icing hardens, decorate tops of each petit four with a tiny edible sugar flower and/or leaf.

Makes 2 1/2 dozen petit fours.

