

# PETIT FOURS

1 box of white cake mix & ingredients it calls for {oil, water, & egg whites}

The cake can be baked the night before and covered {once cooled}. Prepare cake batter according to instructions on back of box. Prepare either a 9 x 13 cake pan {yields around 24 1 ¼ inch square petit fours} or a 16 x 12 x 1 jelly roll sheet {yields 30 1 ½ x 2 ½ x ¾ inch petit fours}. If you use a 9 x 13 bake at 325 for 22-25 minutes or until cake tests done with knife. If you use a jelly roll pan bake at 325 for 15-18 minutes or until cake tests done with knife. Cool cake in pan 5 minutes. Turn 9 x 13 cake out onto cooling rack to cool completely; if you choose to use a jelly roll pan the cake can cool completely in pan.

Cut off edges {1"} around the entire perimeter cake using a tightly serrated knife and then cut cake into squares or rectangles depending on which pan you used. If you used the 9 x 13 the cake is likely to have risen in the center, which will require you to level the top of the petit four to achieve a perfect square.

To prepare for icing place petit four cakes on a cooling rack and place freezer paper {shiny side up} or some sort of foil, parchment or wax paper underneath cakes to catch the runoff icing.

## ICING

2 lbs of powdered sugar (have extra on hand if you need to thicken icing)  
½ C cream {or you could substitute both cream and milk for 1 C of half & half}  
½ C milk (whole is best) + add'l milk to thin icing  
1 tsp clear vanilla extract

Add portion of powdered sugar to mixing bowl and slowly add milk and cream alternating between sugar and milk. Add vanilla. Continue mixing and scraping sides. If the mixture is too thick add very small amounts of milk to thin. If the mixture is too thin add small amounts of powdered sugar. You are trying to achieve a thick pourable icing. It should stick to the beater, coat it well, but still easily run off. Once you have achieved the proper consistency using a rubber spatula test icing on a petit four by allowing the icing to run off the spatula onto the petit four. If the consistency is right make sure your petit fours are spread evenly on the rack and pour the icing evenly over them using the spatula.

## **\*\*HELPFUL HINTS\*\***

1. Try not to touch the spatula to the cake or it will grab cake crumbs.
2. Try to evenly coat the petit fours as best you can, however it is merely impossible to cover entirely. Do the best you can and be ok with imperfections. ☺
3. About ½ of your icing will run off your petit fours and onto the paper below. I like to occasionally scrape the icing off the paper {if there aren't too many crumbs in it} and run it back over the petit fours.
4. If you want to add nonpareils to the top of the petit fours do so before the icing dries {or they'll roll off} but not while it's still wet {or they will bleed}.

Let the icing dry and if you are please with the coverage you are done. If you aren't pleased with the coverage you can coat with icing again, however if you don't completely recoat the petit four you will see the two different layers of icing.

Once completely dry {about 30 minutes} you can decorate. I suggest you use a butter cream frosting to decorate the top of the petit fours or you can cut corners and buy canned frosting and tint it yourself with food coloring!

Enjoy these tasty little creations!

Pictures can be found on website below.