



Petit fours

Petit fours are delicious small treats, that are mostly served at a high tea. With this recipe you can make your own petit fours! The base is made of cupcake mix and them covered with a layer of colour fondant glaze.

Boodschappenlijstje



House of Marie Mini Baking Cups White
pk/60

HM0527
€3.49



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram butter
- Spoon
- Small fork

Make sure that all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Lubricate the baking pan with cake release.

Mix 500 gram mixture, 250 gram butter and 5 eggs in 4 minutes on low speed to a smooth batter. Fill the pan with the batter and bake the cake in approx. 75 minutes. Place the cake on a cooling grid after baking and let it cool down.

Fill 3 bowls with 3-4 spoons of fondant glaze and colour the glaze with a bit of yellow, orange and pink colouring. Heat the glaze in the microwave for a few seconds, so that it is liquid enough.

Cut the cake into squares of 2 by 2 cm. Stick a piece of cake on the fork and use the spoon to cover it with the glaze, so that all the sides are well coated. Place the cakes onto the cooling grid and let the remaining glaze drop off. Place a flower on every petit four. When the glaze is dry, you can place them in a baking cup.