

Petit Fours

Petit fours are small individual sized cakes. Typically, consisting of layers of cake and buttercream frosting then covered with pastel colored fondant. Petits fours are commonly decorated with candy roses or other sugar embellishments.

Mini Cupcake Style

Icing (approximately 4 pounds needed)

Melted candy coating thinned with paramount crystals (see below for melting instructions)

Prepared rolled or petit four icing, plus desired food color

Powdered dry fondant, plus desired food color

Cake mix

Bismark tip

Sugar decorations for the tops of the cakes

Pastry filling

Spray bite size mini cupcake pans. Follow instructions for cake mix, fill the cake pan with mix and bake the mini cakes at 350° F for a few minutes, or until toothpick comes out clean. Cool in pan for 10 minutes and pop out mini cakes. Keep the mini cakes covered so they do not dry out. Place a bismark tip in a pastry bag and fill with desired pastry filling. When mini cakes are cool, poke the filled pastry bag into the side of the mini cakes. Fill the mini cakes with the pastry filling. (You will feel the cakes expand from the filling.) Pour desired icing into a squeeze bottle. Place cakes an inch apart on a cooling rack. Start at the center of the cake and squeeze the icing onto the cake, going in a circular motion. Allow the icing to drip off the sides. Make sure the sides are completely covered or the cake will dry out. Add sugar decorations while the icing is wet. Place in a paper cup when the icing is dry. *Note: Instead of mini cup cakes, bake a sheet cake, torte, spread with pastry filling, replace top cake. Cut into tiny squares and decorate same as mini cupcakes.

Candy Mold Style

Melted candy coating

Pastry filling

Cake mix

Follow instructions for cake mix and pour into a jelly roll pan. Bake according to directions in a jelly roll pan. Let cool. Cover when not using. Pour melted candy coating into squeeze bottle. Squeeze the candy coating into the clean dry mold cavity, starting at the top rim, making sure the entire cavity, (especially the sides) is covered with the coating. Fill all the mold cavities on the mold this way. Turn the mold over and dump the excess candy coating onto waxed paper. Excess candy coating may be remelted. Scrape the excess candy coating with a spatula until the top rim of the cavities appear neat. Let candy coating set up at room temperature. Fill 1/4 of the lined mold with desired pastry fillings. With a food brush, coat the sides of the lined mold with pastry filling. Use a cookie cutter to cut out mini cakes. Place the cut-out cake in the lined mold with the pastry filling. With melted candy coating in squeeze bottle, squeeze over cake, starting at the outer edge of the cavity to insure proper sealing. Place in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the petit fours should drop from the mold.

Melting Candy Coating (For The Icing)

Add 2-4 tablespoons of paramount crystals to the candy coating and melt together. This will thin the candy coating and make a creamier icing.

Microwave Method: Place the wafers in a microwave safe bowl. Microwave on high for 40 seconds. Stir. Microwave on high for another 30 seconds. Stir. Continue heating for only a few seconds at a time until fluid, always stirring in-between.

Double Boiler Method: Fill bottom part of double boiler about 1/3 full of water. Heat to nearly boiling point. Take the pan off the stove. Place the top pan containing the coating on the bottom pan with the hot water. Stir until the candy is fluid. Never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy coating.

