

Petit Fours



These Petit Fours are delicate French bite-sized desserts perfect for any occasion, from bridal showers to an afternoon tea party. Here's how you can easily make a batch for a crowd.

Course	Dessert
Cuisine	French
Prep Time	1 hour
Cook Time	28 minutes
Freeze Time	1 hour
Total Time	2 hours 28 minutes
Servings	75 cakes
Calories	183kcal
Author	John Kanell

Equipment

- Mixer
- Baking Sheet
- Serrated Knife

Ingredients

For the Cake:

- 3 cups all-purpose flour (360g)
- 1 ¼ tsp baking powder
- ½ tsp salt
- 1 ½ cups butter room temperature (339g)
- 2 ¼ cups sugar (450g)
- 8 oz cream cheese room temperature (226g)
- 5 large eggs room temperature
- 2 tsp vanilla (10mL)
- ½ cup milk room temperature (120mL)

For the Vanilla Buttercream:

- ¾ cup butter room temperature (170g)
- 3 ½ cups confectioners' sugar
- 1 ½ tsp vanilla
- 3 tbs milk or cream room temperature (15mL)
- ¼ tsp salt
- 1 jar raspberry jam

For the Coating:

- 8 oz white chocolate chopped (226g)
- ¼ cup corn syrup (60mL)

- 3 ½ cups confectioners' sugar (420g)
- ⅓ cup hot water more if needed (80mL)

Instructions

For the Cake:

1. Preheat the oven to 350F and line a half baking sheet (12"x17") with parchment paper. Combine the flour, baking powder, and salt in a large bowl, whisk together and set aside.
2. Cream the butter in the bowl of your stand mixer fitted with a paddle attachment or a large bowl if using an electric hand mixer. Add the sugar and then mix on high until light and fluffy, scraping the bowl down as needed. Add the cream cheese and mix until combined.
3. Drop the eggs in one at a time while mixing on medium speed, scrape the bowl down at least once, and then mix in the vanilla. Add the flour mixture in three batches alternating with the milk, mixing until almost combined. Finish batter off with a spatula, folding in any unmixed bits of flour or butter.
4. Pour into a lined baking sheet and smooth into an even layer. Tap the pan on the counter a few times to release any larger air bubbles, and bake at 350F for 25-30 minutes or until the center is springy to the touch. Allow to cool in pan for 5 minutes, then invert onto a wire rack, peel paper off, and set aside to cool completely.

For the Buttercream:

1. While the cake cools, cream the room temperature butter and salt, then add the confectioners' sugar and vanilla while mixing on low. Scrape the bowl down as needed, then drizzle in the milk or cream a tablespoon at a time until the desired consistency is reached. If you want to decorate the petit fours with buttercream flowers, you may want to add an extra 1/4 cup of butter and a cup of powdered sugar to the frosting recipe.

For the Assembly

1. Cut the cake into two rectangles (this helps the pieces be more manageable to cut and handle), then cut each down the middle with a serrated knife. Open the cake and spread a thin layer of the buttercream on one half and a very thin layer of raspberry jam (you can use any jam or lemon curd for the filling) on the other. Sandwich the cake layers together, so you have two-layer cakes with raspberry jam and buttercream in the middle. Place onto a baking sheet, then cover and freeze for about 30 minutes or until firm.
2. Cut the edges of the frozen cake, then cut into 1.25-1.5 inch cubes and place them on a wire rack over a baking sheet. Return to the freezer to chill while you make the coating.

For the Coating and Decorating:

1. While the petit fours freeze, melt the chopped white chocolate in a bowl set over a pot of simmering water, stirring occasionally. While the chocolate melts, sift the confectioners' sugar into a large bowl and then add the hot water and corn syrup, folding together with a spatula until combined. Stir in the melted white chocolate until smooth if the consistency of the fondant is a bit thick, you can mix in more hot water a teaspoon at a time.
2. Remove the cake cubes from the freezer, place one on a fork then dip the bottom into the fondant. Lift and spoon more fondant over the top until the sides are coated. Tap the fork on the bowl's edge to remove excess fondant, then return to the wire cooling rack (still over a

baking sheet) to set. Repeat the process for the remaining cubes. The petit fours will take an hour or two to set.

3. Decorate with a drizzle of melted white chocolate, icing, or you can use the remaining buttercream to pipe little roses on top using a small petal tip (102) and leaf tip (349).

Notes

- I make a cutting guide for the cake by marking a piece of paper at 1.25-inch intervals. Use the guide to make little cuts to help you slice perfect, uniform squares.
- You can fill the petit fours with jam, lemon curd, marzipan, or even caramel. Just make sure you use any filling sparingly, as the layers will slide around and weep if overfilled.
- If you don't want to make a large quantity of petit fours, then wrap and freeze the extra cake. You can make more, or enjoy the cake as is later.
- Freezing the cake really helps get clean cuts; if you are not confident cutting the cake down the middle to make the layers, then freeze the cake first.
- Do not skip transferring the petit fours that you are not currently coating into the freezer. Since the cake can slip and slide around when at room temperature, it's much easier to coat a petit four when it has just come out of the freezer.
- If you are not using a scale to measure your flour, be sure to fluff your flour with a spoon before spooning it into your cups and leveling it off with a knife. This method is the best way to measure flour without overpacking the cup.
- Make sure your butter, eggs, milk, and cream cheese are at room temperature to ensure everything is mixed and bakes evenly.
- Do not add all of the wet and dry ingredients together at once for the cake batter. When you alternate adding the wet and dry ingredients into the creamed butter, it ensures that the batter can be mixed evenly without accidentally over-mixing.
- When melting the white chocolate in a bowl over a pot of simmering water, you must not allow any water to go inside the bowl. The chocolate will seize and not melt smoothly.
- I used white chocolate bars for melting. White chocolate chips do not melt as smoothly. White chocolate also burns in the microwave so take the extra step and use the double boiler method of melting your chocolate.

Nutrition

Calories: 183kcal | Carbohydrates: 27g | Protein: 1g | Fat: 8g | Saturated Fat: 5g | Trans Fat: 1g | Cholesterol: 31mg | Sodium: 100mg | Potassium: 31mg | Fiber: 1g | Sugar: 22g | Vitamin A: 233IU | Vitamin C: 1mg | Calcium: 21mg | Iron: 1mg

Cooking Classy Greek chicken & potatoes

- 2 # yellow potatoes 2" chunks
- 1/2 med onion chunked
- 5 cloves garlic minced
- 2 1/2 tsp dried oregano
- 1 tsp dried basil
- 1 tsp dried rosemary crushed
- 3-4 # chicken thighs skin + bone — Browned
- 1 1/2 tsp olive oil
- 1/2 cup chicken broth
- 3 1/2 tsp fresh lemon juice
- 2 tsp zest (divided)
- 3 TBSP fresh parsley
- Salt & pepper

scatter potatoes & onions on bottom
add broth & sprinkle half herbs & S & P
layer chicken on top
pour juice over meat, sprinkle rest
of herbs & lemon zest
low heat covered 5 1/2 - 6 hrs
sprinkle parsley & lemon zest

Beef Barley Soup

2 lbs. beef chuck or beef shank
1 ½ cups sliced carrots
1 cup diced celery
1 large onion
3 Tbsp. tomato paste
1 ½ Tbsp. minced garlic
64 oz. beef or chicken broth
1/2 cup red wine
1 Tbsp. soy sauce
2 tsp. Worcestershire sauce
½ tsp. dried rosemary
½ tsp. dried thyme
1 tsp. salt
½ tsp. pepper
1 cup pearl barley
3 Tbsp. fresh parsley

Sear beef in olive oil. Remove from pan and sautee vegetables in the same pan. Add all remaining ingredients, except parsley and barley. Simmer until meat is tender. Remove beef and cut in small pieces. Add meat to the beef stock. Stir in barley and cook until tender. Stir in chopped parsley and serve.

L. Hoffman
5-4-22

Asparagus-Goat Cheese Galette

1 pie crust	8 oz. crimini mushrooms, clean, sliced
2 T. butter (1+1)	1 lb. fresh asparagus, cut 2-3 in.
2 med. leeks or 1 onion, sliced	4 oz. log goat cheese, crumbled
2 t. salt (1+1)	1 egg, beaten lightly
1 T. olive oil	

Saute white portion of leeks in 1 T. butter until softened and golden (15 minutes). Reserve. In same skillet saute mushrooms in butter and olive oil until lightly browned. Season with salt and add to leeks.

Peel bottom third of asparagus with sharp vegetable peeler. (Lay flat on counter for easier handling.) Trim off $\frac{1}{2}$ -2 inches of fibrous base. Cook in boiling water 2-3 minutes until bright green. Drain and shock in iced water. Remove and pat dry.

Combine veggies. Layer over crust on baking sheet. Add goat cheese over top. Fold $\frac{1}{2}$ -2 inches of crust edge up to hold in filling. Brush with egg.

Bake 400° 30 minutes until golden and cheese melts. Rest 5 minutes before cutting.

Cut into 4-6 wedges for a light meal or 8-12 pieces for an appetizer.

Source: Taste of Home April/May 2022 p. 72

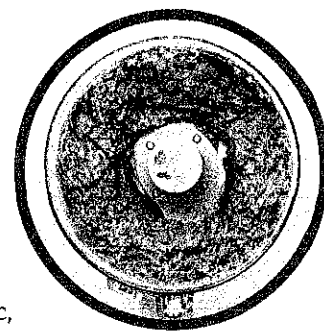
Easy Thai Yellow Curry Paste

★ ★ ★ ★ ★

4.7 from 100 reviews

Author: [Pinch of Yum](#) Total Time: 55 minutes Yield: 2 cups curry paste 1x

This Easy Thai Yellow Curry Paste can be made with easy-to-find ingredients! Shallots, garlic, Thai chili peppers, ginger, lemongrass, and spices. So much flavor!



INGREDIENTS

UNITS US M SCALE 1x 2x 3x

- 4 large **shallots**
- 4 large heads of **garlic** (not individual cloves – FULL HEADS of garlic)
- 6-inch piece of **fresh ginger**
- 5–20 **whole dried Thai chili peppers**** (they're very small and usually found in the spice section, see FAQs)
- 1 1/2 tablespoons **salt**
- 2–3 tablespoons **turmeric**
- 2–3 tablespoons **mild curry powder**
- 2 teaspoons roasted **ground coriander**
- 3 tablespoons **lemongrass paste** (I use Gourmet Garden which they sell at my regular grocery store)
- 1/4 cup packed **cilantro leaves and stems**

INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. **Prep the aromatics:** Peel the shallots – then drizzle with oil and wrap in foil. Peel the ginger and cut into thin slices. Arrange in a single layer, drizzle with oil, and wrap in foil. Pull the outer paper off the garlic. Cut the pointy tops off the heads of garlic so the cloves are partially exposed. Drizzle with oil, and wrap each head of garlic in foil.
3. **Bake the aromatics:** Place all the foil packets on a baking sheet. Bake for 15 minutes. Remove the ginger (it should be soft), increase the temperature to 400, and roast the shallots and garlic for another 30 minutes until golden brown and very fragrant. When cooled, you can squeeze the garlic cloves out of the rest of the paper.
4. **Soak the chilis:** While the aromatics are roasting, pour boiling water over the chili peppers to rehydrate them. Let them soak for 15 minutes. Drain the water.
5. **Make the paste:** Put everything in a food processor or very strong blender. Pulse or puree until the yellow curry paste reaches your desired consistency. The recipe should make about 1 1/2 – 2 cups of curry paste, and I use about 1/3 cup or more in each of my yellow curry recipes, so usually I can get 4–5 batches of curry out of this yellow curry paste recipe. The paste keeps for about a week in the fridge and it freezes well!

NOTES

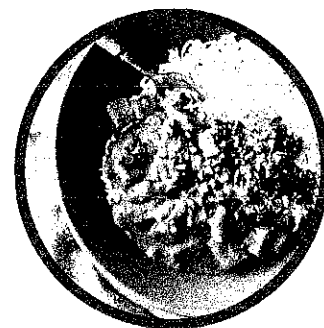
This makes 4 batches of homemade curry. YUM!

Creamy Thai Sweet Potato Curry

★ ★ ★ ★ ★

4.5 from 87 reviews

Author: [Pinch of Yum](#) Total Time: 30 minutes Yield: 4-5 (4 in our house) 1x



Creamy Thai Sweet Potato Curry – packed with nutrition! our favorite easy, healthy, winter comfort food recipe. vegetarian and vegan.

INGREDIENTS

UNITS US M SCALE 1x 2x 3x

- 1 tablespoon **oil**
- 2 **shallots**, thinly sliced
- 2 **sweet potatoes**, peeled and cubed
- 3–4 cups **fresh baby spinach**
- 2–3 tablespoons **curry paste** (see notes)
- 1 14-ounce can **regular coconut milk**
- 1/2 to 1 cup **broth** or **water**
- 1/2 cup chopped **peanuts** and **cilantro**
- **fish sauce** (or vegan fish sauce) to taste

INSTRUCTIONS

1. Start your rice, if you're serving this over rice (highly recommend)! Make your **HOMEMADE** curry paste (you rockstar, you). Roast your garlic, shallots, and ginger. Hydrate your chili peppers. Blitz it all up in the food processor with some spices, lemongrass paste, and cilantro.
2. Heat the oil over medium high heat. Add the shallots and stir fry until soft and fragrant. Add the sweet potatoes and stir to coat with oil. Add the curry paste and stir until well-combined.
3. Add the coconut milk and broth and let it simmer over low heat for 10-15 minutes until thickened. Stir in the spinach until wilted.
4. Add half of the peanut/cilantro mixture; reserve the rest for topping. Add a quick splash of fish sauce to the curry to make the whole thing just sing harmony in your mouth. Yummy.
5. Serve over rice, topped with remaining peanuts/cilantro.

NOTES

For some reason, I am loving the taste of combining red curry paste and yellow curry paste in this! I've made it with both strictly red and strictly yellow and they're both great as well. If you are a curry lover, **PLEASE PLEASE PLEASE** make yourself some homemade yellow curry paste. It's amazing. This recipe uses familiar ingredients and works perfectly for quick last-minute batches of curry if you keep it in the freezer!