



3.5 ozs of almond paste ½ cup sugar
½ cup butter, softened 3 large eggs
½ cup flour 1/3 tsp. salt
¼ tsp. baking powder 4T butter
5T milk 2T light corn syrup
Pinch salt 16 oz. confectioners sugar
Quality food coloring Candied Violets or Roses

Almond Cakes

Petit Fours

Preheat oven to 350 degrees F. Grease and flour 24 mini muffin cups.

Crumble almond paste into a food processor fit with metal blade. Add granulated sugar and pulse gently until almond paste is finely ground. Add butter and process until smooth. Add eggs one at a time and process until combined, occasionally stopping and scraping down the side of bowl with a spatula. Add flour, baking powder and salt. Process until blended but do not overmix! Spoon batter into muffin cups, filling almost to the top. Bake cakes for 15 min or until golden brown and the top springs back when depressed with a fingertip! Cool cakes in the pan for 10 min and then dump cakes onto wire rack to cool completely.

You can either microwave the glaze or melt over a very gentle stovetop. Heat butter until melted. Stir in milk, corn syrup and salt, then stir in conf. sugar until the glaze mixture is smooth. Reserve 2 tablespoons of white glaze for decorating tops of petit fours but keep covered to avoid drying out. Divide remaining glaze into desired number of small glass bowls and color accordingly. Use color sparingly. These cakes are most appealing when tinted delicately.

Trim the tops of the cakes so when inverted they will sit flat. Invert cakes on wire rack and spoon tinted glazes over cakes. Setting rack over a cookie sheet or waxed paper allows easy clean up and even retrieval of glaze, should you need more! The glaze will drip down the sides, you may want to use a small metal icing spatula to smooth the glaze evenly. Running the spatula under hot water will make the spreading easier. Allow glaze to set about 25 minutes.

When set, use the remaining white glaze and colored if desired to pipe dots, lines, swirls or letters on the tops of the cakes. You can use a regular icing bag with a fine round tip or just a heavy duty plastic bag with the corner snipped off. Remember to not snip a lot at first!! Sugared violets are also classic decorations. Allow all designs to dry completely.