



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### Raspberry Lemon Petits Fours

Makes about 30 petits fours

This is what I did, which is not the same as what I'll do next time. Next time I'll use Dorie's Perfect Party Cake, because it isn't as moist, and regular, rolled, fondant, probably a marshmallow version.

For decorations, consider fresh fruit to match your flavors; royal icing flowers (purchased or homemade); piped royal icing; or something more interesting that I'm not creative enough to come up with.

½ recipe White Cake (my adaptation), baked in a 9x13-inch pan for 16-22 minutes  
¼ cup raspberry jam  
½ recipe of Dorie Greenspan's Buttercream  
1 recipe Pourable Lemon Fondant (recipe follows)  
decorations

Cut cake in half crosswise. Spread jam over one cake half. Spread buttercream over jam; you might not use it all. Top with remaining cake half. With a serrated knife, trim cake edges; cut cake into 1¼-inch squares. Arrange the squares on a cooling rack set over a baking sheet. Use a squeeze bottle, pastry bag, or ziploc bag with a hole cut from a corner to cover cake squares with fondant. As necessary, scrape fondant from baking sheet back into double boiler; rewarm. Allow fondant to dry before adding decorations.

Pourable Lemon Fondant: (from Use Real Butter)  
2¼ cups (10 ounces) confectioner's sugar  
¼ cup water  
2 tablespoons light corn syrup  
¼ teaspoon vanilla  
¼ teaspoon lemon extract  
drop of yellow food coloring (optional)

Combine all ingredients except coloring in double boiler. Heat until lukewarm. Remove from heat and stir in food coloring.