



No Bake Petits Fours Recipe

10.75 ounce frozen poundcake

Coating Icing:

5 1/4 cups powdered sugar

1/2 cup water

3 tablespoons light corn syrup

2 teaspoons almond extract

Decorating Icing:

1 3/4 cups powdered sugar

1 tablespoon light corn syrup

1-2 taplespoons water

Red gel or paste food color

Trim cake so top is flat. Cut off crust. Cut in half horizontally. Cut halves lengthwise, then crosswise to make 20 squares. Place 1 1/2 inches apart on wire rack over wax paper.

Coating icing: Mix ingredients until smooth (should be a little thinner than pancake syrup). One by one, place cake squares on top of fork over bowl of icing; spoon some over cakes, completely covering tops and sides. Slide cakes onto rack. Let set 30 minutes. Cover bowl of icing airtight. If needed, thin remaining icing with a little water and give cakes a second coat. Let stand 30 minutes or until firm.

Decorating icing: Mix sugar, syrup and 1 tablespoon water. Gradually add second tablespoon of water, stirring until mixture is smooth yet stiff enough to pipe. Stir red gel into bowl. Spoon into pastry bag fitted with plain tip. Pipe onto squares to decorate.

