



Sugarlicious: 50 Cute and Clever Treats for Every Occasion, by Meaghan Mountford
February 2012, Harlequin. Photograph by Abby Greenawalt.



christmas

PETITS FOURS

Recipes

- ❑ petits fours (page 26)
- ❑ buttercream frosting (page 30)
- ❑ fondant (store-bought recommended) (page 32)
- ❑ royal icing (page 29)

Supplies

- ❑ 1½-inch circle cookie or fondant cutter*
- ❑ gel paste food coloring (red, green, lime and white)**
- ❑ rolling pin
- ❑ confectioners' sugar
- ❑ 4 decorating bags
- ❑ 4 couplers

- ❑ 4 decorating tips, size 2
- ❑ rubber bands

*Use any comparable size circle or square cutter. If you are using store-bought snack cakes, you may not need a cutter or the buttercream frosting.

**Red Red, Leaf Green, Electric Green and Bright White used here.

Techniques

- ❑ mix color into icing and frosting
- ❑ mix color into fondant
- ❑ cover sweets with fondant
- ❑ assemble a decorating bag
- ❑ pipe with a decorating bag

shortcuts

- Use store-bought snack cakes or frozen pound cake instead of the petits fours. Store-bought snack cakes, especially Oreo Cakesters, are sticky enough that you won't need the buttercream frosting. Or, if using pound cake or petits fours, use store-bought frosting. You may also use royal icing instead of buttercream frosting.
- Instead of piping designs, adhere a Christmas candy, such as a peppermint, to the top of the petits fours.

1. Bake and cut the petits fours according to the recipe and let cool completely.
2. Prepare buttercream frosting according to the recipe, and tint to match your fondant colors that will cover the petits fours, or leave untinted.
3. Prepare fondant, divide and tint white, red and lime. Store-bought white fondant will not need additional white coloring.
4. If desired, stack 2 petits fours with buttercream frosting between the layers, or just use 1 layer. Frost the petits fours with buttercream frosting. Roll out fondant on a surface dusted with confectioners' sugar, and cover the petits fours with white, red or lime fondant according to the technique instructions.
5. Prepare royal icing, divide and tint red, green, lime and white. Prepare decorating bags with

THE CRAFTS

couplers and size 2 tips. Fill with your colors and close tightly with rubber bands.

6. Pipe any decorations you prefer on top of the petits fours.

To make a candy cane, pipe a cane shape with red, let set, and then pipe dots with white on top of the red.

To make holly, pipe the holly's outline with green, let set, pipe to fill the holly and pipe dots with red.

tip

Practice piping designs on wax or parchment paper first.

To make a wreath, pipe a "messy" circle with green, let set, and add a bow with red and dots with lime. Or, just pipe dots in contrasting colors.

idea

Easily transfer these designs to decorated cookies. Or cut out fondant circles, pipe your designs, and use these as cupcake toppers.