



Almond Petits Fours

 Dairy Free

READY IN



110 min.

SERVINGS



60

CALORIES



110 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 2 teaspoons almond extract
- 0.5 cup plus
- 4.3 oz m&m candies fresh assorted
- 2 lb powdered sugar
- 0.5 cup water
- 1 teaspoons water hot
- 1 package cake mix white

Equipment

- frying pan
- baking sheet
- sauce pan
- oven
- wire rack
- toothpicks
- muffin liners

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Spray bottoms only of about 58 mini muffin cups with baking spray with flour.
- Make cake batter as directed on box, adding 1 teaspoon almond extract with the water. Divide batter evenly among muffin cups (about half full). (If using one pan, refrigerate batter while baking other cakes; wash pan before filling with additional batter.)
- Bake 10 to 15 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- Place cooling rack on cookie sheet or waxed paper to catch glaze drips. In 3-quart saucepan, stir powdered sugar, 1/2 cup water, the corn syrup and 2 teaspoons almond extract.
- Heat over low heat, stirring frequently, until sugar is dissolved; remove from heat. Stir in hot water, 1 teaspoon at a time, until glaze is pourable. Turn each mini-cake on cooling rack so top side is down.
- Pour about 1 tablespoon glaze over each cake, letting glaze coat the sides.
- Let stand 15 minutes.
- With decorating icing, pipe designs on cakes, or garnish cakes with flowers just before serving. Store loosely covered.

Nutrition Facts

 PROTEIN 1.62%  FAT 6.39%  CARBS 91.99%

Properties

Glycemic Index:0.32, Glycemic Load:0.41, Inflammation Score:-1, Nutrition Score:0.72000000731129%

Nutrients (% of daily need)

Calories: 109.57kcal (5.48%), Fat: 0.79g (1.22%), Saturated Fat: 0.46g (2.87%), Carbohydrates: 25.68g (8.56%), Net Carbohydrates: 25.53g (9.28%), Sugar: 21.88g (24.31%), Cholesterol: 0.3mg (0.1%), Sodium: 63.26mg (2.75%), Alcohol: 0.07g (100%), Alcohol %: 0.28% (100%), Protein: 0.45g (0.9%), Phosphorus: 29.05mg (2.91%), Calcium: 21.8mg (2.18%), Folate: 6.03µg (1.51%), Vitamin B1: 0.02mg (1.36%), Vitamin B2: 0.02mg (1.28%), Selenium: 0.85µg (1.22%), Iron: 0.2mg (1.12%), Vitamin B3: 0.21mg (1.03%)