



## Christmas Petits Fours

READY IN



55 min.

SERVINGS



70

CALORIES



108 kcal

DESSERT

### Ingredients

- 2 large eggs
- 2 large egg yolk
- 1 cup sugar
- 2 cups flour all-purpose
- 2 teaspoons double-acting baking powder
- 0.5 cup milk whole
- 5 tablespoons butter melted
- 4 cups sugar
- 2 cups water

- 0.3 teaspoon cream of tartar
- 3 cups powdered sugar
- 1 tube fluffy frosting green red
- 1 serving sprinkles

## Equipment

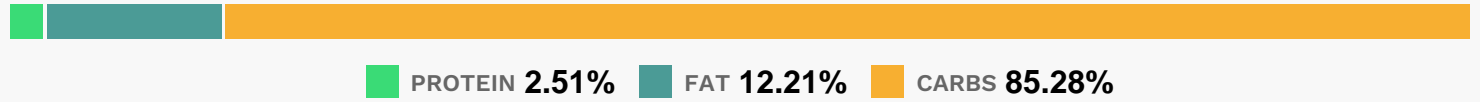
- bowl
- sauce pan
- oven
- wire rack
- baking pan
- toothpicks
- candy thermometer

## Directions

- In a large bowl, beat eggs and egg yolks until slightly thickened. Gradually add sugar, beating until thick and lemon-colored.
- Combine flour and baking powder; gradually add to egg mixture with milk and butter, beating well after each addition. (Batter will be thick).
- Spread evenly into a greased and floured 15x10x1-in. baking pan.
- Bake at 350&deg; for 12–15 minutes or until a toothpick inserted in the center comes out clean.
- Cool for 10 minutes before inverting onto a wire rack to cool completely.
- Cut a thin slice off each side of cake.
- Cut cake into 1-1/4-in. squares. Freeze cakes.
- In a large saucepan, combine the sugar, water and cream of tartar. Bring to a boil, without stirring, until a candy thermometer reads 226&deg;. Cool to 100&deg;; beat in confectioners' sugar until smooth.
- Keeping glaze warm, dip cake squares into glaze with a two-tine fork, allowing excess to drip off.

- Place on wire racks over waxed paper.
- Add hot water, 1 teaspoon at a time, if glaze becomes too thick.
- Let dry completely. Decorate with frosting and sprinkles.

## Nutrition Facts



## Properties

Glycemic Index:6.26, Glycemic Load:12.51, Inflammation Score:-1, Nutrition Score:0.91652173710906%

## Nutrients (% of daily need)

Calories: 107.69kcal (5.38%), Fat: 1.5g (2.3%), Saturated Fat: 0.7g (4.38%), Carbohydrates: 23.53g (7.84%), Net Carbohydrates: 23.44g (8.52%), Sugar: 20.6g (22.89%), Cholesterol: 12.92mg (4.31%), Sodium: 25.28mg (1.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.69g (1.38%), Selenium: 2.08µg (2.98%), Vitamin B2: 0.04mg (2.26%), Vitamin B1: 0.03mg (2.04%), Folate: 8.08µg (2.02%), Phosphorus: 13.39mg (1.34%), Manganese: 0.03mg (1.3%), Iron: 0.23mg (1.28%), Calcium: 11.51mg (1.15%), Vitamin B3: 0.22mg (1.09%)