



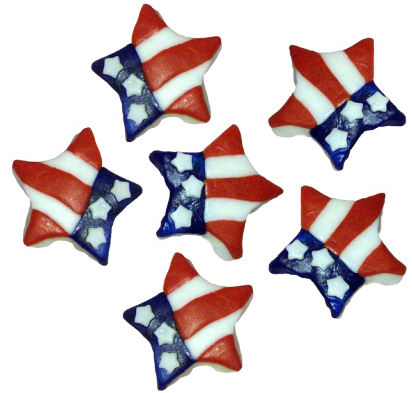
Treat Time

Approximate Time: 2.5 hours

Bake Time: 20 minutes

Cool Time: 30 minutes

Prep Time: 90 minutes



Petite Star Cakes

Cake

4 large eggs
3/4 cup sugar
1-1/4 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon almond extract

Icing

4-1/2 cups powdered sugar
1/2 teaspoon almond extract
1/4 cup water
1/4 cup light corn syrup

Fondant Icing

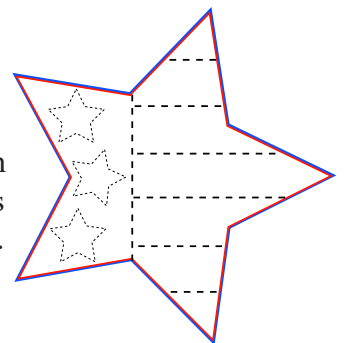
1/4 cup light corn syrup
1/4 cup shortening
1/8 teaspoon salt
1/4 teaspoon almond extract
1 3/4-2 cups powdered sugar
Red & blue gel food coloring

Cake: In a large bowl mix eggs and sugar on high for 7 minutes. On low speed beat in flour, baking powder, salt and extract. Pour batter into a prepared jelly-roll pan. Bake for 20 minutes. Cool for 10 minutes and then remove from pan. Cool completely. Cut star shapes out of cake with a star shaped cookie cutter.

Icing: Mix together all of the ingredients. Heat the mixture in microwave for 60 seconds. Stir. Place bowl on top of another bowl filled with hot water to keep warm. Dip sides of cakes in icing. Place on wire rack and pour small amount on top to coat. Let set until icing dries.

Fondant: In a large bowl, stir together the shortening, corn syrup, salt and almond flavoring. Gradually mix in the powdered sugar until it becomes a stiff dough. Knead for 30 seconds. If the dough is sticky, knead in more powdered sugar until it is smooth. Divide into thirds. Leave one white, color one blue and one red. Roll out 1/8 inch thick on a clean surface, dusted with powdered sugar.

Treat Time: Give each family member a star to decorate. For each cake, using the same cookie cutter you cut cake with, cut a star out of each color of fondant. Place stars on top of each other with white on top to prevent the other colors from bleeding onto the white. With a sharp knife follow pattern to cut out. Gently press the pieces you need onto your cakes. Put the unused pieces back to be used again. Cut three small stars out of the white fondant and gently press onto the blue.



Closing Prayer and blessing on the food.