

## Lemon Petits Fours Glacés

<http://userealbutter.com/2008/04/15/lemon-petits-fours-recipe/>

1/2 sheet chiffon cake  
2 cups lemon swiss meringue buttercream  
1 cup lemon curd  
1 cup limoncello simple syrup  
poured fondant icing  
blackberries and lemon zest for garnish

### **chiffon cake**

makes 2 11×17-inch sheets or 2 9×3-inch rounds (you need only 1/2 of one sheet)  
this recipe originally intended for baking at 5300 ft.

14.5 oz. cake flour  
8.75 oz. confectioner's sugar  
6.75 oz. whole milk  
6 oz. canola oil  
3.25 oz. eggs  
0.5 oz. baking powder (omitted at 8500 ft.)  
13 oz. egg whites  
9.5 oz. granulated sugar  
1 tsp vanilla extract  
3-4 oz. lemon juice

Oven 375°F. Prep pan by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool on a rack. Cut one sheet in half. Wrap the other half and the other full sheet for other use. With a large serrated knife, cut the cake into two layers.

### **lemon swiss meringue buttercream**

makes about 2 cups

4 oz. egg whites  
8 oz. sugar  
1/2 lb. butter, room temperature  
1/2 tsp vanilla extract  
3 tbsps lemon juice

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a bain marie until 140°F is reached. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon

pieces. Mix to emulsify. Once desired consistency has been reached, add vanilla and lemon juice.

### **lemon curd**

makes 3.5 cups

6 oz. fresh lemon juice, strained  
9 oz. sugar  
3 oz. butter  
3 oz. heavy cream  
6 eggs  
1 tbsp fine lemon zest  
pinch of salt

Boil lemon juice, sugar, butter, salt, and heavy cream in a saucepan. Place eggs in a bowl and whisk to loosen up the whites and yolks. Temper hot lemon mixture into eggs. Add mixture back into saucepan and bring to a boil over medium heat, stirring constantly until thickened and nappé consistency. It should be quite thick or else it will be too runny in the final product. Strain, add zest, and stir. Place plastic wrap directly on curd and cool over an ice bath. Refrigerate when chilled. Can be frozen for up to 4-6 months.

### **limoncello simple syrup**

4 oz. sugar  
4 oz. water  
2 oz. limoncello

Heat water and sugar in a pot until sugar is dissolved. Bring to boil and turn off heat. Let cool. Mix in limoncello.

### **poured fondant icing**

4.5 cups confectioner's sugar  
1/2 cup water  
1/4 cup light corn syrup  
1/2 tsp vanilla  
1/2 tsp lemon extract  
drop of yellow food coloring (optional)

Combine all in double boiler except coloring. Heat until lukewarm. Remove from heat and stir in food coloring. Ladle over petits fours.

### **assembly**

Set first cake layer on a sheet of wax paper on a cutting board. Use a pastry brush to apply the limoncello simple syrup to the layer. Spread a layer of buttercream frosting, then carefully spread a layer of lemon curd on top. Set the second layer of cake on top

and brush with more simple syrup. Using a ruler and a good sharp serrated knife, cut the cake into 1×1-inch squares. Place the squares on a rack over a pan or wax paper (to catch the drips) with enough space between each square for glazing. Take warm glaze and pour over the squares. [A really helpful tip that works much better is to fill a squeeze bottle with the poured fondant and apply the glaze to the petits fours. That way you don't have nearly as much wasted fondant on the pan compared to if you used a ladel.] Garnish and serve.