

Frangipan

Ingredients	7# 5 oz	3# 10 ½ oz	1# 13 ½ oz
Room Temperature Unsalted Butter	2#	1#	8 ounces
Almond Paste	3#	1# 8 ounces	12 ounces
Whole Eggs	16 each	8 each	4 each
All-Purpose Flour	5 ounces	2 ½ ounces	1 ½ ounces

1. Prepare sheet pans with parchment paper and pan spray.
2. Place butter in a mixing bowl, and soften with a paddle. Remove from the bowl and set aside
3. Place almond paste in the mixing bowl and paddle to soften on low to medium speed. Add one or two eggs to soften the almond paste. Scrape well.
4. When the almond paste and the butter are the same consistency, add the butter to the almond paste and incorporate well. Mix on medium speed and allow to get light and fluffy.
5. Add the remaining eggs in stages and scrape well.
6. Add the flour on low to medium speed. Remove from mixer and, using a rubber spatula, continue to mix by hand.
7. Place approximately 2# per sheet pan and bake at 400 degrees for 10 – 20 minutes. Be sure to double pan to prevent burning.
8. Use immediately or store refrigerated for up to 5 days or frozen for 3 months.

To make petits four glaze

Ingredients			
Pouring Fondant	6#	4#	2#
Filling (Raspberry Jam, Blackberry Jam, Apricot Preserves, or Nutella)	1# 8 ounces	12 ounces	6 ounces
Coating Chocolate	1#	8 ounces	4 ounces

1. Cut each sheet of frangipan into four equal pieces.
2. Spread filling on two of the four pieces of frangipan. Layer the plain layers on top of the layers so the filling is sandwich inbetween.
3. Cut each of the two cakes into 1" x 1" squares. Place on a clean sheet pan lined with a wire rack and arrange the cubes of cake on the wire rack about 1 1/2" apart.
4. On a double boiler, warm the pouring fondant to 95 degrees F. Using a stainless steel bowl or saucing funnel, coat the pieces of cake with the pouring fondant. Allow to cool to room temperature.
5. Loosen from the wire rack using a small offset spatula.
6. Warm up the coating chocolate on a double boiler or in the microwave. Place in a piping bag and pipe designs on top of the glazed petits fours. Allow the chocolate to set up.
7. Package and store refrigerated for up to 7 days.