

# Heart-shaped Faux Petit Fours

from *Cathy's Kitchen*

## INGREDIENTS:

Duncan Hines Dark Chocolate cake mix  
Left-over butter cream frosting (for center)  
3 cups confectioners' sugar  
¼ cup water  
1-tablespoon light corn syrup  
1-teaspoon vanilla extract  
⅓ cup white chocolate chips



## DIRECTIONS:

Follow cake recipe directions, then pour into a greased, wax paper lined cookie sheet. Bake about 15-minutes.

Remove from oven, set aside to cook completely. While cake cools prepare left over butter cream frosting. What I had on hand about half a cup of vanilla butter cream which I added a teaspoon of Wilton strawberry extract and Wilton Red-Red icing color. I mixed it thoroughly.

Once the cake cooled, I used my Ann Clark heart-shaped cookie cutters (2-sizes). The thicker pieces of cake (one end was taller than the other), I split the hearts in half. On one half I layered about 1 tablespoon of the strawberry butter cream frosting then topped with other half. I did this until I ran out.

I placed all the sandwiched chocolate strawberry cakes on the a cooling rack over a cookie sheet, then spooned generously over each cake. I repeated this process a few times covering the tops completely.

The rest of the icing, which was less than half of what I started with, I used Wilton Red-Red icing color and added about ⅛ teaspoon Watkins Strawberry extract. I realize this isn't precise but I'm tossing the idea to you to spur your creativity. ? I spooned over the tops of the rest of the heart-shaped cakes that were not sandwiched. The end result turned out not purrfect but it was festive & tasty for the occasion.

*Enjoy!*