

# Ingredients



2 oranges  
1 ¾ cup (425 mL) white cake mix (about  
half of a 15.25 oz. or 515 g box)  
2 tbsp (30 mL) vegetable oil, plus  
additional for spritzing  
2 egg whites  
1/3 cup (75 mL) raspberry jam  
2 ½ cups (625 mL) powdered sugar  
¼ cup (60 mL) milk

## Orange-Raspberry Petit fours

MOM  
fueling  
HUNGRY  
BOYS

### Instructions

- Preheat oven to 350°F (180°C).
- Use the Microplane® Zester to zest the oranges to measure 1 ½ tbsp (22 mL); reserve ½ tbsp (7 mL) for garnish. Halve the oranges and juice them with the Juicer to measure ½ cup (125 mL).
- Whisk the cake mix, oil, egg whites, 1 tbsp (15 mL) of the zest, and the orange juice in a Small Batter Bowl.
- Spritz the Brownie Bite Pan with the oil using the Kitchen Spritzer. Use a heaping Small Scoop to distribute the batter evenly among the wells. Bake for 13–15 minutes, or until a Cake Tester & Releaser inserted in the center comes out clean. Let cool for 5 minutes.
- Meanwhile, whisk the raspberry jam, powdered sugar, and milk in a Small Batter Bowl.
- Carefully invert the pan onto a cooling rack with a sheet of parchment paper on the counter below. (Do not flip the cakes back over. Leave them upside down.)
- Use a Small Scoop to pour the glaze on top of each petit four. Garnish with the remaining zest. Let the glaze set for 10 minutes before serving.
- Cook's Tips: If you want the glaze for your petit fours to set fast, pop them into the refrigerator or freezer for a couple minutes before serving.

