



Minnie Mouse & Daisy Duck's Tea Party Recipes



CHEESECAKE PETIT FOURS

Ah *oui, oui* - French-style petit fours are *très* elegant and let your little visitors know that this party provides out-of-this-world fun! Freeze what you don't serve in an airtight container; they will last up to 1 month.

Ingredients:

- ✿ 2 cups graham cracker crumbs
- ✿ 6 tablespoons unsalted butter
- ✿ 2 tablespoons light brown sugar
- ✿ 4 8-ounce packages cream cheese, at room temperature
- ✿ 1 cup granulated sugar
- ✿ 4 large eggs, at room temperature
- ✿ 1 ½ teaspoon vanilla extract
- ✿ Zest from 1 lemon
- ✿ 3 24-ounce packages white chocolate chips
- ✿ Food coloring, optional
- ✿ Gum paste flowers

Directions:

1. Preheat oven to 300°F.
2. Line a 9x13-inch cake pan or baking dish with parchment paper.
3. Mix together graham cracker crumbs, butter and brown sugar in a medium bowl until well combined. Press mixture firmly into the bottom of prepared pan. Set aside.
4. Place cream cheese, granulated sugar, eggs, and vanilla in the work bowl of a food processor and pulse until smooth. Add lemon zest and pulse once or twice to combine. Pour mixture into prepared pan. Bake until filling has set, about 45 minutes. Remove from heat and allow to cool completely before covering and refrigerating. Allow to chill at least 2 hours before cutting.
5. While still in the pan, cut cheesecake into 1 ½-inch squares. Cover and place in freezer until completely frozen, about 2 hours.
6. Place white chocolate in a medium microwave-safe bowl and microwave on high in 30 second intervals, stirring in between intervals, until chocolate has melted and mixture is smooth. Stir in a few drops of food coloring until desired color is reached.
7. Remove cheesecake from freezer, separate squares, and place on a cooling rack that has wax paper underneath it.
8. Using a large tablespoon, pour melted chocolate over cheesecake squares until all sides except the bottom is covered. Place a gum paste flower on top of each while the chocolate is still soft. Refrigerate until ready to serve.



Makes 48 petit fours

REMINDER TO SELF: Ask parents if children have any food allergies!



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