



Little girls will love the ballet-themed recipes in this cookbook.

Inspired by the ballets *Swan Lake*, *Sleeping Beauty*, and *The Nutcracker*, sweet treats like Tiny Tutus, Sugar Plum Fairy Pops, and Princess Aurora's Pink Birthday

Cake are perfect for themed parties or any day of the year.

Dance your way to sweet little treats!

\$14.99 U.S.
Ages 6 and Up
Children's Cookbook



Devore



Ballerina COOKBOOK



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Tiny Tutus

MAKES 6

Tutus

- 4 egg whites, room temperature
- Pinch salt
- 1 cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon white vinegar
- 1/2 teaspoon vanilla

Berries and Cream Topping

- 3 cups mixed berries
- 2 1/2 tablespoons sugar, divided
- 1 cup heavy cream

Preheat oven to 200 degrees F. Place a sheet of parchment paper on a large baking sheet and use a 4-inch round bowl or ramekin to trace 6 circles on the paper with a pencil. Turn parchment paper over.

Place egg whites and salt in the bowl of an electric stand mixer fitted with the whisk attachment. Beat on high until firm to the touch, 1 to 2 minutes. With the mixer on high, gradually add the sugar and continue beating until very firm and stiff peaks form, about 2 to 3 minutes.

Remove bowl from mixer, sprinkle cornstarch over the top, add vinegar and vanilla, and fold into mixture with a rubber spatula. Pile spoonfuls of the meringue onto the six circles. Smooth out the top of each circle with a spoon to make a flat disk—or tutu!

Bake tutus for 1 1/2 hours. Turn off oven and let the tutus cool in the oven for another hour. They will be crisp on the outside and soft on the inside. Store them in an airtight container for several days or top with cream and berries and serve immediately.



Ballerina Bun

MAKES 2 dozen buns

2 loaves Rhodes frozen bread dough

Filling

- 1 cup dark brown sugar
- 3 tablespoons ground cinnamon
- ½ cup (1 stick) butter, softened

Glaze

- ½ cup (1 stick) butter, melted
- 3 cups powdered sugar
- 1 teaspoon vanilla
- 4 to 5 tablespoons cream

Let dough thaw and rise according to package directions. Spray 2 baking sheets with nonstick cooking spray at set aside.

To make the filling, combine sugar and cinnamon in a bowl and set aside.

When you're ready to roll out the dough, dust the countertop with flour and roll out one loaf into a 15 x 6-inch rectangle.

Spread half of the softened butter over the rectangle and sprinkle with half of the cinnamon-sugar mixture. Roll up the dough tightly. Pinch edges together when finished. Slice roll into 12 rounds. Place rounds on a prepared baking sheet and cover with a clean towel. Repeat with second loaf.

Preheat oven to 375 degrees F. Bake each sheet of rolls separately for 15 to 20 minutes, until golden brown and cinnamon mixture is bubbly. Remove from oven and cool 10 to 15 minutes before glazing.

While rolls cool slightly, prepare glaze by whisking together melted butter, powdered sugar, and vanilla in a small bowl. Gradually whisk in cream, 1 tablespoon at a time, until glaze reaches a smooth, creamy consistency. Pour over warm rolls and serve immediately.

