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henderson**

has built a reputation as a cooking educator, caterer, restaurateur, food writer, cookbook author, public speaker, television personality, and food consultant over the past three decades. She has provided fine food for such notables as President George Bush (the First), Senator Robert Dole, Martha Stewart, Robert Redford, and more.

Marguerite has owned a catering business, opened two successful restaurants, and hosted a radio show on food. She travels extensively to keep abreast of food trends across the country and in Europe. She enjoys teaching cooking classes, giving cooking demonstrations, and lecturing on the impact food has upon our daily lives and in our family traditions. She is also the author of *Savor the Memories*, *Small Parties*, and *Small Plates: Appetizers as Meals*.

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**WHETHER IT'S A FRESH FIG
mascarpone mini tart or a bite
of an extra-decadent mocha
latte brownie, indulge in
a sweet little treat!**



Cookbook

Paperback with Flaps
7 1/2 x 9 3/4 inches
192 Pages
50 Color Photographs



small sweet treats



HENDERSON



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MARGUERITE
MARCEAU
HENDERSON



photographs by
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\$19.99 U.S.

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IN THIS SWEET LITTLE COOKBOOK, you'll find everything you need to satisfy your cravings. Whether it's a nibble on a cookie or tart, a spoonful of affogato or chilled fruit soup, or the sweet taste of a muffin, cobbler, crisp, or cake, *Small Sweet Treats* offers delicious desserts and baked goods in perfect proportions. Try Almond Tuiles, Lemon Blueberry Scones, Grilled Peaches with Mascarpone, or Warm Espresso Cakes. Influenced by Marguerite's Italian heritage and New York upbringing, these recipes are the perfect amount of sweetness to start your day or end a meal. Come on, everyone deserves a little treat!



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Deconstructed apple tart tatin



- 2 tablespoons butter
- 1 cup granulated sugar
- 4 large Granny Smith apples, peeled, cored, and thinly sliced
- 1 sheet store-bought frozen puff pastry (17.3-ounce package), thawed and rolled out
- 2 tablespoons turbinado (raw sugar)

HONEY LAVENDER CREAM

- 2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 1 teaspoon culinary lavender
- 2 tablespoons honey



In an ovenproof 8- or 9-inch skillet, heat the butter and add the sugar. Cook over low heat until the sugar starts to melt, and then stir with a wooden spoon or heat-resistant spatula. Cook until the mixture starts to turn light brown and smooth in texture. Do not overcook. The sugar will reach caramel stage in about 3 to 4 minutes; cool slightly and then add the apples. Bake at 375 degrees F for 15 minutes. Toss to coat the apples with caramel after first 7 or 8 minutes of baking. Remove from oven when apples are cooked through; cool slightly.

Roll out the pastry on a work surface and use a 3-inch-round scalloped biscuit cutter or other various shaped 3-inch cookie cutters (leaves, teapots, stars, and so on) and place the cutout pastry on a Silpat or parchment-lined baking sheet. Sprinkle with the turbinado. Bake on the middle rack of a preheated 425-degree-F oven for 15 to 20 minutes until the pastry is puffed and golden brown.

While the pastry is baking, prepare the cream. In a mixer bowl, beat the whipping cream on medium speed for 2 minutes until it starts to thicken. Add the sugar, lavender, and honey. Beat until stiff peaks form. Chill until ready to serve.

To serve, place a spoonful of warm apples in a serving dish. Top with one or two warm puff pastry cutouts. Serve with a dollop of Honey Lavender Cream on the side. *Serves 4 to 6.*



Walnut and Raisin Hermits