**Petit Fours Vanilla Cake**

**Land O’ Lakes**

1 ½ cups flour

1 ½ tsp. baking powder

¼ tsp. salt

¾ cup sugar

¼ cup butter

3 egg whites

½ tsp almond extract (or 1 tsp. vanilla extract)

½ cup milk

Heat oven to 350\*. Grease and flour mini muffin pan.

Combine flour, baking powder, and salt in a bowl and set aside.

Beat sugar and butter in mixer bowl at medium speed, scarping down sides occasionally, until creamy.

Add 1 egg white at a time, beating well after each addition.

Add almond or vanilla extract; mix well.

Add flour mixture alternately with milk, beating at a low speed after each addition until just mixed.

Pour batter into prepared muffin pan. Bake 15-20 minutes or until a toothpick inserted in center comes out clean.

Cool in pan on cooling rack for 10 minutes. Loosen edges and turn cakes out onto cooling rack. Glaze and decorate.