**MINI DESSERTS**

**Michelle’s Kitchen specializes in mini desserts; delicious bite-sized treats, no bigger than a cracker. They make such a beautiful presentation on a lovely platter. They are perfect for a casual get-together, formal party or the ever-popular Appetizer and Dessert Party. We recommend you choose just three to four for your event, but we know how difficult that can be!**

* **Bourbon Pecan Pies**
* **Lemon Tarts -cookie crust, lemon filling garnished with a raspberry**
* **Raspberry Almond Shortbread Bars**
* **Baklava, Cherry, Lavender or Blueberry, Coconut chocolate Cheesecakes**
* **Key Lime Pie -fresh whipped crem**
* **Divine Sugar Cookies**
* **Supermini Fruit Tarts- variety of seasonal fruit with pastry cream**
* **Boston Cream Pie- vanilla cake, custard, and chocolate ganache**
* **Chocolate Amaretto Mousse Cups- chocolate cups filled with almond flavored chocolate mousse**
* **Dark Chocolate Peanut Butter Balls**
* **Brownie Cheesecake Cups**
* **Toffee crackers-chocolate and toffee covered Saltines**
* **Firecrackers- crispy cinnamon pastry twists dipped in chocolate garnished with Nonpareils**
* **Bobka Slices- rich cinnamon chocolate pastry covered in a think streusel topping**
* **Chocolate covered apricots ) cardamon infused apricots dipped in dark chocolate garnished with crushed pistachios**
* **Chocolate covered strawberries-white chocolate accents**
* **Banana Peanut Butter Cupcakes**
* **French Silk Pie**
* **Dulce de Leche cupcakes- brown butter frosting**