



Toaster Tea Cakes

Remember seeing those fancy little cakes at tea parties? But who has the time to make those tiny, detailed treats? No need- you can use what you already have and make your own version for those tiny little hands (and, maybe even some for the cook).

[Glutino Toaster Pastries](#)

[Surf Sweets Sour Gummy Worms](#)

Frosting of your choice

To assemble: Cut the [toaster pastries](#) into equal, bite-sized squares. Set them aside.

Cut the [Sour Gummy Worms](#) (must be the sour gummy as these stick the best) into smaller pieces to use as gems or make an easy fleur (video [here](#)).

Melt the frosting just enough to be warm but not boiling. Place the pre-cut squares on a baking sheet lined with waxed paper. Using a small spatula, add some frosting on one of the squares facing upward, then a second square (using the frosting as a glue). Cover the squares with more frosting, covering equally and top with gummy pieces. Allow to cool before serving to keep the frosting from smearing.

Serving sizes will vary.