

Financiers Recipe

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Prep. time : 5 minutes

Cook time : 15 minutes

Ready in 20 minutes

Level : Basic

Ingredients:

- All purpose flour 50g (1.8oz)
- Almond flour 50g (1.8oz)
- Powdered sugar 100g (3.5oz)
- Butter 75g (2.6oz)
- Egg whites 120g (4.2oz)
- Vanilla powder to taste
- Salt – just a pinch
- Frozen or fresh raspberries as needed

Directions

1. Mix sifted flour, almond flour, and sifted powdered sugar in a bowl.
2. Add egg whites, melted butter, vanilla powder and salt to the mixture, and stir with a whisk.
3. Pipe the batter into small, oval or rectangular molds, and into each financier put one raspberry.
4. Bake them at 200°C (400°F) for about 15 minutes until they become golden around the edges.
5. Before serving, dust them with powdered sugar.