

Almond financiers

Ingredients

For around 35 mini financiers

150 g white sugar

4 egg whites

1 pinch of salt

90 g almond powder

60 g flour

100 g of butter

Preparation

1. Preheat your oven to 200 ° C.
2. Melt the butter and let cool
3. In a bowl, mix the flour, almond powder, sugar and 1 pinch of salt.
4. Add the egg whites one by one, stirring with a wooden spoon.
5. Without stopping stirring, add the melted butter.
6. Pour into financial molds. Fill only at ras and even a little less because otherwise it overflows.
7. Lower the oven to 180 ° C and bake for 15 minutes.
8. Once cooked, unmold the financiers and let cool on a rack.