

The Almond Financiers

Ingredients

For around 35 mini financiers

150 g of white sugar

4 egg whites

1 pinch of salt

90 g of almond powder

60 g of flour

100g butter

Preparation

1. Preheat your oven to 200°C.
2. Melt the butter and let cool
3. In a salad 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. While stirring constantly, add the melted butter.
6. Pour into financier molds. Fill only to the top and even a little less because otherwise it will overflow.
7. Reduce the oven to 180°C and bake for 15 minutes.
8. Once cooked, unmold the financiers and leave to cool on a rack.