

Financier Recipe

Preheat oven to 475 degrees.

Melt 2 Tbsp. of butter, and brush the inside of about 22 gold bar tins. (The recipe also fits in a combination of 13 bar tins and 5 brioche tins.)

Set buttered tins on a cookie sheet and place in freezer to harden.

Melt and cool 3/4 cup salted butter. (If using unsalted butter, add a pinch of salt to the dry ingredients.)

Combine dry ingredients:

1 cup of finely ground almonds OR almond meal
1 and 1/3 cup confectioners (powdered) sugar
1/2 cup whole wheat pastry flour OR unbleached all-purpose flour

Separate 5-6 eggs to make 3/4 to 7/8 cup of egg whites.
Mix egg whites lightly. Add in 1/4 tsp. almond extract.

Add the egg white mixture to dry ingredients. Mix until thoroughly blended.

Add in melted and cooled butter and blend thoroughly. The mixture will be a fairly thin cake batter that is easy to pour.

Transfer the batter into a cup with a spout to make it easy to pour into the buttered molds. Fill them almost to the rim.

Put on your choice of Toppings:

- 2 or 3 Dark chocolate squares
- About 1 tsp. Lemon Curd (recipe below)
- About 1 tsp. of any good fruity jam like lingonberry, apricot, or raspberry

Bake for 7 minutes at 475 F (246 C), just as they begin to rise.

Reduce the heat to 400 degrees (205 C), and bake for another 7 minutes.

Then turn off the oven and let the financiers rest in the oven until firm, another 6 minutes.

Remove from oven and let cool in molds for 10 minutes before removing them from the molds.