

## **FINANCIER/BROWNEB BUTTER ALMOND CAKE**

In France *les financiers* are traditionally baked as small rectangular cakes, but the batter can be baked in any shape/size mold. I typically used silicone flexi-molds (no buttering and flouring!), but buttered and floured metal muffin tins or cake tins will also work.

Just remember that larger sized cakes will require a longer bake. Look for the center to be set (no jiggling) and the top nicely browned.

Makes approximately twenty-eight 30 g/1 ounce petite cakes (makes ~805 g batter or about 3 1/3 cups)

- 200 g / 2 cups powdered sugar
  - 125 g / 1 1/4 cups almond flour (or use half as hazelnut or pistachio flour)
  - 95 g / 3/4 cup all purpose flour (or half all purpose and half whole wheat pastry flour)
  - 200 g / 15 tablespoons butter
  - 180 g / 6 large egg whites (OK to use pasteurized whites – weigh out 180 g or 6 ounces)
  - 7 ml / 1.5 teaspoons vanilla extract
1. Place silicone molds on a wire grid on a half sheet pan. If using a metal mold, butter and flour it well before use or line muffin tins with baking papers.
  2. In a medium large mixing bowl whisk together the powdered sugar, almond flour and flour.
  3. Weigh or portion out the egg whites in a separate bowl and set aside.
  4. Heat the butter until browned and immediately pour it over the dry ingredients. Let it sit for a minute or two.
  5. Add the egg whites and vanilla and whisk until smooth.
  6. Cover the mixture with plastic wrap directly on the surface and chill in the fridge at least 2 hours, overnight or for several days.
  7. Preheat the oven to 375°F.
  8. Before use stir the mixture well then fill each (silicone) mold 2/3 full.
  9. Bake about 15-18 minutes until nicely browned (baking time will vary depending on size of mold used).
  10. Cool about 10 minutes then remove from the molds and continue to cool on a wire rack. These keep well for several days in the fridge in a covered container or freeze extremely well for several weeks.

## *the french tarte*

the sweet taste of france

*Financier* batter is very versatile and adaptable for creating many flavor variations e.g. top with any fruit of choice before baking or add in citrus zest, spices of choice or dried fruit to the base batter. Here are just a few ideas.

I typically blend in any add-ins just before baking, after the batter has chilled. That way you can also divide your batter and create two different flavors!

- Add diced poached pears or diced sautéed apples (use ~ 3/4 cup diced fruit for the base recipe)
- Add pumpkin or apricot purée to base batter (use ~10-15% of total base batter weight)
- Top with any fresh (or frozen) fruit before baking (NOTE: don't thaw frozen fruit – just pop it on top and gently press into the batter)
- Place a dollop of jam or curd on the batter before baking
- Tuck some chocolate pieces on top before baking
- Add spices of choice
- Add chopped crystallized ginger, chopped dried fruit, toasted chopped nuts or toasted coconut
- Add matcha powder or ground tea
- Top with crumbled goat cheese and herbs before baking
- Top with diced and sautéed apples and grated cheddar cheese before baking

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