

FINANCIER AU CHOCOLAT/CHOCOLATE ALMOND CAKE

For approximately twenty-eight ~30 g/1 ounce petite cakes (makes ~820 g batter or about 3 1/3 cups)

- 185 g / 13 tablespoons unsalted butter (you can either melt the butter and cool slightly before adding or brown the butter as is classic for *financiers*)
 - 200 g / 2 cups powdered sugar
 - 150 g / 1.5 cups almond flour (or use 1/2 the amount as either pistachio or hazelnut flour)
 - 45 g / scant 1/2 cup unsweetened cocoa powder (I use Dutch processed)
 - 60 g / 1/2 cup whole wheat pastry flour or all purpose flour
 - 180 g / 6 large egg whites (OK to use pasteurized whites – weigh out 180 g or 6 ounces) whisked in a bowl just until starting to froth
 - 6 ml / 1 teaspoon vanilla
 - OPT: add 2 teaspoons espresso powder and/or 1 teaspoon of your choice of spices to the dry ingredients
1. Melt the butter and set aside to cool slightly. If browning the butter, do so just before adding to the dry ingredients.
 2. In a medium large mixing bowl whisk together the powdered sugar, almond flour, cocoa powder and flour (and espresso powder or spices if using).
 3. Place the egg whites in a separate bowl and whisk just until starting to froth.
 4. Pour the melted or browned butter over the dry ingredients and blend. Add the egg whites and vanilla and whisk until smooth.
 5. Cover the mixture with plastic wrap directly on the surface and chill in the fridge at least 2 hours, overnight or up to several days.
 6. On baking day preheat the oven to 375°F.
 7. Before use stir the mixture well then fill each (silicone) mold 3/4 full.
 8. Bake about 12-15 minutes until set and a tester inserted in the center comes out clean (baking time will vary depending on size of mold used).
 9. Cool about 10 minutes then remove from the molds and continue to cool on a wire rack.

Note: if using a metal mold, butter and flour it well before use or line muffin tins with baking papers.