

Financiers

Taken from "Around My French Table" by Dorie Greenspan

www.strudelandstreusel.wordpress.com

Ingredients

12 T. unsalted butter, cubed

1 c. sugar

1 c. almond flour

6 large egg whites

2/3 c. all-purpose flour

Brown the butter into "hazelnut butter" by putting the cubed butter into a small saucepan and bring it to a gentle boil over medium heat. Closely watch the butter while it boils and remove from the heat when it is a golden brown. This was about 5 minutes of continuous rolling boil.

In a medium saucepan combine the almond flour and sugar and mix together with a whisk. Stir in the 6 egg whites (previously beaten slightly) and put the pan over low heat. Continuously stir the mixture until it is hot and runny, this took about 10 minutes. Remove the pan from the heat and add the flour. Gradually blend in the butter.

Scrape the batter into a heat-proof bowl (I used a glass bowl), press plastic wrap against the top of the batter and refrigerate for at least an hour and no longer than 3 days.

Preheat the oven to 400 degrees Fahrenheit and generously butter and flour a 24 place mini muffin tin. Fill the batter to the top of each muffin cup and sprinkle with sugar or other decorations. Bake for about 10 to 12 minutes, remove immediately from the muffin pan and then let them cool.