



## **Almond Financiers**

### **Ingredients**

125g Butter  
125g Ground Almonds  
25g Plain Flour  
175g Caster sugar  
3 Medium Egg whites  
Oil for greasing the tins

### **Method**

Melt the butter to mid brown over a medium heat.

Remove and cool, pour off the butter from the solids.  
Cool to room temp.

Rub almonds through a fine sieve (to make extra fine),  
sieve flour in to the same bowl.

Add sugar. Beat in the butter followed by the egg  
whites.

Refrigerate overnight before use.

Cook at 200°C for 10 – 12 mins. Allow to rest for 5  
mins before turning out.