

French Almond Cakes

Bake French *financiers*, small almond cakes with a raspberry center.



Ingredients:



3 eggs



1 cup powdered sugar



4 Tbsp butter,
melted



½ tsp vanilla
extract



½ cup almond
meal or flour*



⅓ cup flour



¼ tsp salt



¼ tsp baking powder



12 raspberries

*or ½ cup slivered almonds, ground in a blender
or food processor until fine

Steps:

- ★ Before you begin: Preheat oven to 400°F. Grease a 12-cup muffin tin with cooking spray.

1



Carefully separate eggs. Crack eggs in half and gently tip the yolk back and forth, allowing the whites to drip into a large bowl. Set yolks aside for another use.

2



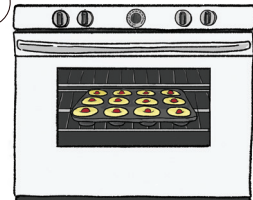
Add sugar to egg whites and whisk until frothy. Add melted butter, vanilla extract, almond flour, flour, salt, and baking powder. Whisk until combined.

3



Fill muffin cups with 2 Tbsp batter. Top each with a raspberry.

4



Bake 9-12 minutes, until edges are browned.
TASTE & SHARE!