



Financier – Almond Cake

6 servings

Ingredients

300 g egg white
360 g sugar (crystalized)
360 g ground almonds
150 g white flour
180 g butter
Pinch of salt
Flaked almonds

Preparation

Grease one medium baking mold for 6 portions and sprinkle with flaked almonds.

In a bowl add a pinch of salt to the egg white and while adding 180g of the sugar very slowly, whip the egg to a stiff peak point.

At a low temperature melt the butter.

Sift the flour; mix it with the ground almonds and the rest of white sugar in a separate container.

Fold steadily the almond mixture into the stiff peak egg white.
Fold smoothly the melted butter into the mixture.

Pour the mix into a greased tin and bake at 170°-180° C for about 20 minutes.

In addition, you can add some flaked almonds for decoration.

Let it cool down and serve in slices.

