

# Almond and honey financier

## Recette pour 24 tapas



### Description

Warm mini-cakes prepared with almond powder.

### Ingrédients

For the financiers batter

- 125 Gr Icing sugar
- 50 Gr Almond powder
- 50 Gr Wheat flour
- 120 Gr Egg white
- 125 Gr Butter
- 15 Gr Honey

For the garnish

- 20 Gr Slivered almonds

### Préparations

Temps de préparation **30.00 mins**

Financiers batter preparation

In a saucepan, heat up the butter until a you obtain a brown color at the bottom of your pan. Cool down. In a mixer bowl, mix all dry ingredients, incorporate the egg whites and then add the brown butter.

Final preparation

Grease the financiers molds and fill them up using a pastry bag, sprinkle some almonds. Bake in the oven for about 15 minutes and let cool before serving.

**Bon appétit!**