

Lemon zest financier almond cakes |

Recipe for 12 Tapas

Description

A cookie that's a pleasure to make and a pleasure to eat, and both go just as fast! Very easy to take away or use in lunch boxes.

Note

In a well-closed refrigerator, you can keep this recipe ("appareil") before cooking for up to a week.

Ingredients

Lemon zest financier

- 100 Gr Almond powder
- 250 Gr Icing sugar
- 100 Gr Flour
- 240 Gr Egg white
- 250 Ml Melted butter
- 0.50 Tsp Salt
- 2 Unit(s) Lemon zests

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **60 mins**

Lemon zest financier

Whisk all the ingredients together, adding the butter at the end.

Refrigerate for 1 hour before use.

Baking

Fill the molds you've chosen to bake the financiers three-quarters full, making sure they're caramelized on the outside, to give you a good idea of how well they'll cook.

Bon appétit!