

Pain de Genes French almond cake

Recipe for 4

Description

A delicious cookie

Note

Very important to dress this dessert at the last minute otherwise the cookie will become too soggy.

Ingredients

Pain de Gène Cookie

- 125 Gr Almond paste 36%
- 25 Gr Sugar
- 95 Gr Egg
- 15 Gr Flour
- 3 Gr Baking powder
- 20 Ml Melted butter

Preparation

- Preparation time **35.00 mins**
- Preheat your **Oven** at **375.00 F°**

Pain de Gène Cookie

With the help of a stand mixer, combine the eggs with the almond paste. Pass the dry ingredients in a tamis and then incorporate them to the first mixture. Add the melted butter. Combine thoroughly. Transfer to a greased baking sheet lined with greased parchment paper. Bake in the oven for roughly 15 minutes or until cooked through at 375F.

Bon appétit!