

# *French Financiers*

CREATED BY

**LISA BERNARD**

## Ingredients

5 tablespoons of butter  
3/4 cup almond flour  
1/2 cup of powdered sugar  
2 tablespoons cornstarch  
1/2 teaspoons salt  
1/3 cup egg white  
1 teaspoon vanilla extract

## Preparation

Preheat oven at 350F. Melt the butter until brown. Mix the cornstarch, salt, powdered sugar and almond flour with a whisk.

Slowly whisk in the egg whites to prevent any lumps. Add the vanilla and brown butter. Coat a 2oz muffin mold with butter, fill each cavity to 3/4.

Top with sliced almonds if desired. Bake for 17 minutes.

Remove from the oven and allow the financiers to cool. Serve with a cool glass of Dundee Wine Library's 2019 Peyton's Place Pinot Noir Rosé!