

Saïd's Browned Butter Financiers

Although some bakers have financier pans (which look like muffin pans with rectangles) you can use a regular or mini muffin pan. You can stir about a cup of fresh or frozen berries into the batter before baking them too, if you like — they'll need a slightly longer baking time. And if you can't use nuts, substitute coconut flour for the almond flour.

1/2 cup / 100 g butter
2 Tbsp / 50 g honey
1/2 cup / 50g almond flour
1/4 cup / 50 g flour
Pinch salt
3 egg whites (90 g)
1/2 cup / 70 g icing sugar

Preheat the oven to 400°F.

In a small saucepan, heat the butter over medium-high heat until it melts. Continue to cook, swirling the pan, until it turns golden and smells nutty. Remove from the heat and stir in the honey.

In a small bowl, stir together the almond flour, flour and salt.

In a large bowl, beat the egg whites until foamy; continue to beat, gradually adding the icing sugar, until the mixture forms stiff peaks. Fold in the flour mixture along with the browned butter and honey mixture.

Spoon into muffin tins or financier tins that have been buttered or sprayed with nonstick spray, filling them about half full, and bake for 15 minutes, until golden and set. Makes about 1 to 1 1/2 dozen financiers.