



## Mini Financiers

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 4 Egg Whites
- 120 gm Almond Powder
- 100 gm Icing Sugar
- 100 gm Butter
- 70 gm Flour

### Instructions

**Sift flour add in sugar and almond, mix well.**

**Melt butter in a sauce pan and cook for 2 mns. after boiling point, so that it has a nutty flavor. Strain and let cool.**

**Add egg white to dry preparation and mix well.**

**Add in melted butter and mix until thoroughly blended.**

**Spoon the batter into mold and bake for 10 to 15 mns. at 180c.**