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. Stain 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.