



Raspberry 'Surprise' Financiers

A European favorite, this recipe is to be weighed on a scale, not measured by volume. For perfect texture, sift the sugar, almond flour and all-purpose flour TWICE.

350 g powdered sugar

125 g almond flour

$\frac{1}{2}$ teaspoon vanilla

125 g all purpose unbleached flour

325 g egg whites

200 g hazelnut butter, cooled, but liquid

Frozen raspberries

- Mix vanilla and egg whites well, but be careful not to incorporate too much air.
- Fold in flour and sugar mixture to egg whites, carefully.
- When $\frac{3}{4}$ incorporated, begin folding in hazelnut butter.
- Fold until well mixed. Chill for 45 minutes, or overnight.
- Pipe into small rectangle tins (1 in x 2 in) that have been buttered and lightly floured.
- Fill tins $\frac{3}{4}$ full. Place FROZEN raspberry on top of batter - making certain that it is still FROZEN and DO NOT press into batter.
- Place molds onto cookie sheet and bake at 375 F until well browned, remove from molds immediately.