



Blackberry financiers (gluten free)

makes about 12

7 tbsp (100 g) unsalted butter + more for greasing

1 vanilla bean, split open and seeds scraped out

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2/3 cup (90 g) almond flour

6 tbsp brown rice flour

3 tbsp raw cane sugar

3 tbsp coconut sugar

1/2 tsp baking powder

1/2 tsp sea salt

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4 egg whites

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blackberries or other berries

- 1) Preheat the oven to 180° C (350° F). Melt a small amount of butter over low heat and brush your financier tins with a thin layer. Set aside.
- 2) In a small pot melt the butter over medium heat until it turns light brown in color and begins to smell nutty. Remove from the heat, add the vanilla seeds (and bean) and let rest for 10 minutes.
- 3) In a small bowl combine all the dry ingredients. Beat the egg whites until stiff peaks starts to form.
- 4) Remove the vanilla bean from the browned butter and combine the butter with the dry ingredients. Stir until well blended, then gently fold in the egg whites using a spatula until no white streaks remain.
- 5) Divide the batter among the financier tins, place the berries on top and bake in the oven for 15-20 minutes - until golden. Leave to cool on a wire rack.