

Blueberry and almond cake

Ingrédients

- 150g butter
- 150g egg whites
- 170g powdered sugar
- 100g almond powder
- 50g flour
- 1 pinch of salt
- 100g blueberries

Préparation

1. A very simple and fruity recipe today, a financier with almonds and blueberries.
2. I used frozen blueberries, you can of course replace them with other fruits depending on the season or what you have in the freezer (raspberries, apricots, apples .
3.).
4. I reused Cyril Lignac's financier recipe, but in a version to share this time.
5. You can of course use the mould you want, you will just have to adapt the cooking according to the size of it !
6. Prepare a brown butter : melt the butter and let it crackle until it has a nice golden color and a hazelnut smell.
7. Let it cool down.
8. Mix the egg whites with powdered sugar and almond powder.
9. Add flour and salt.
10. Finally, add the melted butter.
11. Pour the dough into the buttered and floured mould of your choice and place the blueberries on top.
12. Bake in the preheated oven at 180°C for approx.
13. 25 minutes (the baking time is to be adapted according to the thickness of your cake).
14. Let cool, then enjoy !