



Brown Butter Financiers

Cross between a cookie and a cake

Recipe inspired by recipe Olive Oil Financiers, Chef Trevor Teich

5 Tbsp (about 75g / $\frac{1}{3}$ cup + 1 tsp) unsalted butter

$\frac{1}{4}$ cup (25g) almond flour

$\frac{1}{4}$ cup (25–30g) all-purpose flour

$\frac{2}{3}$ cup (about 75g / 2.6 oz) confection's sugar (powdered sugar)

2-1/2 Tbsp (about 42–43g) extra virgin olive oil

120-125g (4-5 large) egg whites, room temperature

Brown the butter: In a small saucepan, cook the 5 Tbsp butter over medium heat until it turns golden with a nutty aroma (beurre noisette). Keep warm.

Mix: Whisk the almond flour, all-purpose flour, and confections' sugar together.

Emulsify: Slowly whisk in the warm browned butter, then the olive oil until smooth. In a bowl, whisk egg whites by hand just until frothy (no peaks). Stir in the dry mix until smooth. fully combined and smooth.

Cover and refrigerate for several hours or overnight (highly recommended)

Bake: Pipe into small silicone molds or a mini muffin tin but add greasing/flouring for non-silicone. Bake at 320°F convection (or 325–330°F conventional) for 10–18 minutes

(start checking early as smaller portions bake faster). They should be golden on the edges and set. Makes 10–14 small cakes

General Home Baker Advice for This Recipe

- Use a kitchen scale if possible, volume measurements (cups) for almond flour and powdered sugar can vary a lot depending on how you scoop.
- Room temperature egg whites whip and incorporate better.
- Test bake 1–2 first to dial in your exact oven timing and mold size.
- Don't skip the chill/rest, this is one of the most important steps for flavor development and proper texture.
- Make-ahead friendly: The batter is very forgiving in the fridge for days, which is great for planning

About the Recipe: Financiers are classic French almond cakes known for their moist, tender crumb and irresistible nutty flavor from browned butter. Originally called *visitandines*, these small rectangular (or oval) treats are made primarily with almond flour, egg whites, powdered sugar, and brown butter. They feature crisp golden edges and a soft center, making them perfect for tea, dessert, or an elegant bite with coffee.