

Makes 10 bars

INGREDIENTS:

- 6 tablespoons unsalted butter
- 1/3 cup all-purpose flour
- pinch salt
- ¾ cup powdered sugar
- ½ cup fine almond flour
- 3 egg whites
- ½ teaspoon pure vanilla extract
- ½ teaspoon pure almond extract
- sliced almonds for garnish

INSTRUCTIONS:

1. Preheat oven to 350° F.
2. Melt the butter in a small saucepan and cook until it turns a pale golden-brown color.
3. Grease the sides and bottoms of the financier pan with some of the melted butter.
4. Set butter aside to cool.
5. Whisk together the all-purpose flour, salt, and powdered sugar. Whisk in the almond flour.
6. Place the egg whites in a separate large mixing bowl, and whisk until white and frothy.
7. Gently mix the egg whites into the flour mixture. Stir in the melted butter including the brown flecks, vanilla, and almond extracts.
8. Spoon the batter evenly into the pans. Top with sliced almonds, if desired.
9. Bake for 15 minutes or until lightly golden brown.
10. Cool and dust with powdered sugar.
11. Store in a covered container.