

FRIANDS

(from the Bewitching Kitchen)

Melt 1 stick (113g) of butter and place in the bowl of a food processor together with

90g all-purpose flour

110g almond flour (or finely ground almonds)

3/4 tsp baking powder

5 egg whites

190g powdered sugar

1 tsp vanilla

raspberries (2 per portion)

slivered almonds to taste

powdered sugar to finish

Process for 1 minute. It will be very foamy. Spoon the mixture in non-stick muffin tins (or use friand molds), filling each cavity no more than 3/4 full. Place two raspberries in each portion, top with some slivered almonds. Bake at 325F for 18 to 20 minutes, until the edges start to get golden. Let them cool for 10 minutes, remove from the molds and when fully cold, dust with powdered sugar