

INGREDIENTS TO ADD

- 75g melted butter
- 3-4 large egg whites (140g)



15-18 mins
200 C (fan)

INSTRUCTIONS

1. Empty the powder from the pouch into a large bowl.
2. Stir in the melted butter and the large egg whites until smooth.
3. Pour the mixture in a buttered mould to a depth of 2-3cm. Pop in the oven for 15-18 minutes at 200°C (fan).

TIPS

- Always butter mould before baking
- Use a Financier mould if possible (*use a cupcake mould as an alternative*)
- Ready to eat 20 mins after baking

NUTRITION FACTS

Servings: 12

Calories per serving **98**

		% Daily Value
Fat	3.3g	4%
<i>of which saturates</i>	0.4g	2%
Carbohydrate	17.1g	6%
<i>dietary fibers</i>	1g	4%
<i>total sugars</i>	12.6g	-
Protein	1.7g	-
Salt	0mg	0%

INGREDIENTS

Sugar, **Wheat flour** (flour treatment agent E300), **Hazelnuts** (100%), **Almonds** (100%), Cacao Powder.

ALLERGEN ADVICE

For allergens see **ingredients in bold**.
Manufactured in a facility that handles nuts.

NETWEIGHT 275g e



Made with care
in the UK



This packaging
is **recyclable**

the
powder pâtisserie



CAKE MIX
**Financier au
chocolat noisette**



Dark chocolat hazelnut



Prep
5 mins



Serve
4-6 people



15-18 mins
200°C (fan)