

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

95

| | | % Daily Value |
|---------------------------|-------|---------------|
| Fat | 2.9g | 4% |
| <i>of which saturates</i> | 0.2g | 1% |
| Carbohydrate | 16.8g | 6% |
| <i>dietary fibers</i> | 0.9g | 3% |
| <i>total sugars</i> | 12.5g | - |
| Protein | 1.9g | - |
| Salt | 0mg | 0% |

INGREDIENTS

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

ALLERGEN ADVICE

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

NETWEIGHT 275g €



Made with care
in the UK



This packaging
is **recyclable**

the
powder pâtisserie



CAKE MIX
Financier
au chocolat



Dark chocolate



Prep
5 mins



Serve
4-6 people



15-18 mins
200°C (fan)