

## 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 **93**

		% Daily Value
Fat	2.6g	3%
<i>of which saturates</i>	0g	0%
Carbohydrate	16.5g	6%
<i>dietary fibers</i>	0.6g	2%
<i>total sugars</i>	12.6g	-
Protein	1.5g	-
Salt	0mg	0%

## INGREDIENTS

Sugar, **Almonds** (100%), **Wheat** flour (flour treatment agent E300), Raspberry lyophilized

## ALLERGEN ADVICE

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

**NETWEIGHT** 263g e

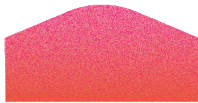


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This packaging  
is **recyclable**

the  
**powder pâtisserie**



CAKE MIX  
**Financier**  
**à la framboise**



Raspberry



Prep  
5 mins



Serve  
4-6 people



15-18 mins  
200°C (fan)

## 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 **89**

		% Daily Value
Fat	2.3g	3%
<i>of which saturates</i>	0.1g	1%
Carbohydrate	16.6g	6%
<i>dietary fibers</i>	0.5g	2%
<i>total sugars</i>	12.6g	-
Protein	1.4g	-
Salt	13mg	1%

## INGREDIENTS

Sugar, **Wheat flour** (flour treatment agent E300), **Pistachio Nuts** (100%), **Almonds** (100%).

## ALLERGEN ADVICE

For allergens see **ingredients in bold**.  
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**NETWEIGHT** 255g e

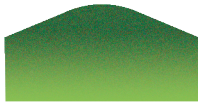


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CAKE MIX  
**Financier**  
**à la pistache**



**Pistachio**



Prep  
5 mins



Serve  
4-6 people



15-18 mins  
200°C (fan)

## 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 **91**

		% Daily Value
Fat	2.6g	3%
<i>of which saturates</i>	0g	0%
Carbohydrate	16g	6%
<i>dietary fibers</i>	0.4g	2%
<i>total sugars</i>	12.5g	-
Protein	1.5g	-
Salt	0mg	0%

## INGREDIENTS

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

## ALLERGEN ADVICE

*For allergens see **ingredients in bold**.  
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NETWEIGHT 255g e



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CAKE MIX  
**Financier**  
**original**



Almond



Prep  
5 mins



Serve  
4-6 people



15-18 mins  
200°C (fan)

## 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**.  
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**NETWEIGHT** 275g e



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**powder pâtisserie**



CAKE MIX  
**Financier**  
**au chocolat**



Dark chocolate



Prep  
5 mins



Serve  
4-6 people



15-18 mins  
200°C (fan)



## 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**.  
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NETWEIGHT 275g e



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CAKE MIX

**Financier au  
chocolat noisette**



Dark chocolat hazelnut



Prep  
5 mins



Serve  
4-6 people



15-18 mins  
200°C (fan)

## 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 **99**

		% Daily Value
Fat	2.8g	4%
<i>of which saturates</i>	0g	0%
Carbohydrate	17.3g	6%
<i>dietary fibers</i>	0.8g	3%
<i>total sugars</i>	13.2g	-
Protein	2.2g	-
Salt	13mg	1%

## INGREDIENTS

Sugar, Almonds (100%), Wheat flour (flour treatment agent E300), Peanuts (100%), Banana lyophilized.

## ALLERGEN ADVICE

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

NETWEIGHT 283g e



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**CAKE MIX**

# **Financier au beurre de cacahuètes et banane**



**Peanut butter and banana**



Prep  
5 mins



Serve  
4-6 people



15-18 mins  
200°C (fan)

## INGREDIENTS TO ADD

- 3 large eggs
- 120g melted butter



9-12 mins  
180 °C (fan)

## INSTRUCTIONS

1. Empty the powder from the pouch into a large bowl.
2. Stir in the melted butter and the eggs until smooth.
3. Pour a tablespoon of the mixture into a buttered madeleine mould and pop in the oven for 9-12 mins at 180°C (fan).

## TIPS

- Always butter mould before baking
- Use a metal madeleine mould if possible
- Chill the mixture in the fridge for 30 mins before pouring in the mould
- Ready to eat 20 mins after baking

## NUTRITION FACTS

Servings: 12

Calories per serving

**92**

		% Daily Value
Fat	0.1g	0%
<i>of which saturates</i>	0g	0%
Carbohydrate	21.7g	8%
<i>dietary fibers</i>	0.4g	1%
<i>total sugars</i>	10.9g	-
Protein	1.5g	-
Salt	1mg	0%

## INGREDIENTS

**Wheat** flour (flour treatment agent E300),  
Sugar, Raising agents (E450i, E500ii),  
**Wheat** flour (contains Calcium, Iron,  
Niacin, Thiamine).

## ALLERGEN ADVICE

*For allergens see **ingredients in bold**.  
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**NETWEIGHT** 303g e



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**powder pâtisserie**



**CAKE MIX**  
**Madeleine**



**Authentic**



Prep  
5 mins



Serve  
4-6 people



9-12 mins  
180°C (fan)