



Financier Cake by Monique

Servings: 10 people.

Prep Time: Prep Time: 1 hour - prepare all measurements for pâte brisée and cake and have almonds ready to decorate.

Cook Time: 1 hr 45 minutes.

Ingredients:

Pâte Brisée (Shortcrust Pastry)

1. 700g flour, 325g soft butter, 3 teaspoons baking powder.

The Cake

1. Separate 8 eggs (yolk and white), 425g soft butter, 175g sugar, 8 tablespoons water, 425g flour, 4½ teaspoons baking powder, 150 almond meal, 3 teaspoons almond essence.

Decoration

1. 2 jars of jam, prune or any dark colour jam. 100g whole almond (raw or roasted or coated with caramel sugar).

Instructions Pate Brisée (Shortcrust Pastry):

1. Combine the flour and baking powder, then add the softened butter, mixing with your fingers until the mixture resembles sand in texture.
2. Gradually add the water, continuing to mix with your fingers until the flour mixture comes together to form a firm dough.
3. Roll out the dough to a moderate thickness, then cut out a circle to fit the base of the mould. Cut out additional strips for the sides of the mould. The mould should be thoroughly buttered to ensure easy removal of the pastry once it's baked.
4. Press the dough firmly into the mould to eliminate any air pockets, then spread a layer of jam evenly over the inside and side surface of the pâte brisée. Set aside.

Instructions The Cake:

1. Beat the softened butter with the sugar until the mixture is pale and creamy.
2. Add the eggs (yolk only) one at a time, beating the mixture thoroughly after each addition.
3. Add the 8 tablespoons of water one by one, beating until the sugar has completely dissolved. Mix in the almond essence and almond meal.
4. Preheat the oven to 170°C and allow it to heat for 20 minutes.

5. Add the flour and baking powder, which you should have sifted together beforehand.
6. Beat the egg whites until stiff peaks form, then fold them into the cake mixture. Pour the mixture into the mould, on top of the jam.
7. Gently tap the mould to remove air bubbles, then bake for 1 hour 45 mins. After 1 hour and 15 minutes, check the cake.

Instructions The Cake:

1. Let the cake cool down completely.
2. Cook the rest of the jam with a bit of water until it thickens, then take it off the heat. Brush the warm jam over the top and sides of the cooled cake.
3. Blanch the almonds by soaking them in hot water for 20 minutes, then remove the skins. Cut the almonds in half. Slice some almonds into thin strips (like baguettes). Decorate the cake with the almond halves and strips as you like. You can use roasted almonds as an alternative; they'll add a nice crunch and flavour to the decoration.

Bon Appétit!