

Financiers

from *Voilà Vegan*, by Amanda Bankert, Avery Books, 2023

c/o marissarothkopf.substack.com

- 1 1/4 cup (150 grams) powdered sugar
- 3/4 cup (90 grams) all-purpose flour
- 2/3 cup (72 grams) almond flour
- 1/2 teaspoon baking powder
- 1/2 cup, plus 2 tablespoons (150 ml) aquafaba

(nb: One 15-ounce can of chickpeas yields about 1/2 cup (120 ml) of aquafaba.)

- 4 1/2 tablespoons (65 grams) vegan butter, melted
 - 1/2 teaspoon vanilla extract
 - 1/4 teaspoon almond extract
1. In a large bowl, sift together the powdered sugar, all-purpose flour, almond flour, and baking powder. Add the aquafaba, melted butter, vanilla, and almond extract and stir to combine. Transfer the batter to a storage container and let it rest in the fridge for 2 to 6 hours. (Note from Marissa: I baked these a few times, and the longer I let the batter rest, the better texture the cakes had.)
 2. Preheat the oven to 325°F (170°C). Grease and flour a 12-cup muffin tin, taking care to make sure each cup is very well greased and floured. Fill the cups two-thirds of the way full with the batter.
 3. Bake for 20 to 25 minutes, rotating the pan once halfway through, until golden around the edges.
 4. Let cool completely in the pan, then gently remove them by running a butter knife around the edges of the cups and lifting out the financiers.
 5. The cakes are best if served the day they're made but can be stored in an airtight container at room temperature for up to 3 days.