

Lemon, poppy seed and Amaretto cake with lemon icing

Recipe for 4



Description

A pastry classic, simple to make and always a delight on the table.

Note

To make homemade gluten-free flour, mix equal proportions of brown rice flour, cornflour and maize flour.

Always sift icing sugar into all your recipes.

Ingredients

Financier

- 45 Gr Butter
- 72 Gr Icing sugar
- 2 Unit(s) Egg white
- 10 Gr Poppy seeds
- 30 Gr Gluten-free flour
- 0.50 Unit(s) Lemon
- 25 Gr Almond powder
- 1 Tsp Amaretto

Lemon glaze

- 12 Berries Lemon juice
- 65 Gr Icing sugar
- 0.50 Unit(s) Lemon zests

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Setting up

Melt the butter in a saucepan, ideally until hazelnut brown.

Remove the lemon zest and juice. Keep a little zest for finishing.

Financier

Whisk all the ingredients together in a bowl.

Pour the mixture into the moulds provided.

Bake for around 18 minutes, depending on the size of your moulds.

Lemon glaze

Mix the ingredients together in a bowl and cover the icing with cling film. This is very important to prevent the icing from crusting.

Once the financiers are cold, ice them one by one.

Bon appétit!