

Strawberry Friands

Makes 12 Friands

Adapted from *Serious Eats*

- 1 cup plus 2 Tb almond flour
- ½ cup all-purpose flour
- 1 ½ cups plus 1 Tb confectioner's sugar
- 1 pinch salt
- 5 egg whites
- ½ tsp vanilla
- 13 Tb unsalted butter, melted and cooled
- 6 strawberries, rinsed, hulled, and cut in half

Preheat oven to 350. Whisk together almond flour, all-purpose flour, sugar, and salt. Add egg whites and vanilla and whisk until combined. Add melted butter and whisk until the mixture is uniform. Line a 12-muffin tin with paper cups and fill each one about ¾ full. Carefully place one strawberry, cut side down, on top of each cup. Place in oven for 10 minutes. After 10 minutes, rotate and cook another 12 minutes. Allow to cool completely before eating.