

LEMON, POPPY SEED AND RED CURRANT TEACAKES

INGREDIENTS

5 tablespoons unsalted butter, melted and cooled slightly
1/2 cup confectioners sugar
1/2 cup almond flour
1/4 cup all purpose flour
1/4 teaspoon baking powder
Pinch of salt
2 egg whites, lightly beaten with a fork until foamy
1 teaspoon lemon extract
2 teaspoons lemon zest, finely grated
1/2 tablespoon poppy seeds
1/3 cup red currants

DIRECTIONS

Preheat your oven at 350F and grease four 3 1/2 inch brioche molds; set aside.

Melt the butter and set aside to cool slightly. In a bowl, mix the flour, almond powder, confectioner's sugar, salt and baking powder. Make a hole in the middle, then add the white eggs, lemon extract and lemon zest and mix well. Add the melted butter while continuing to mix. Add the red currants and poppy seeds, and divide the batter between the 4 molds. Bake for 25-30 minutes.

Remove and let cool on a wire rack for a few minutes before unmolding to cool the rest of the way.