

## Financiers (Dairy-free)

Originally from [Book of Yum](#)

Adapted by [CinnamonQuill.com](#)

8 Tablespoons coconut oil, melted  
1/3 cup honey  
5 egg whites  
1 teaspoon vanilla or almond extract  
1/3 cup raw sugar  
1/4 cup confectioner's sugar  
1 3/4 cups ground almonds (measure after grinding; I used blanched almonds)  
1/4 cup brown rice flour  
1/4 cup + 2 Tablespoons sweet rice flour  
1/4 cup tapioca starch flour  
1/2 teaspoon salt  
1/2-1 cup raspberries or other fruit/filling of your choice  
Extra oil for pans

Preheat oven to 350F. Brush two miniature muffin pans (or other small molds) with oil, making sure to lightly oil the top surface of the pans as well (this helps when it's time to unmold cakes).

Beat together coconut oil, honey, egg whites, and vanilla in a medium mixing bowl. Incorporate sugars. Add almonds, flours, and salt. Fold until well-combined.

Using a fork, mash raspberries until they are almost a puree. Strain if desired (Yes, it's an extra step, but the seeds do get kind of annoying.). Alternately, plan one whole raspberry per cake, or prepare other fruit or filling.

Fill muffin tins 5/6ths of the way with batter. Swirl 1/4-1/2 teaspoon of raspberry puree onto each cake, swirling puree into a heart shape, if desired (for the talented). Or, top with fruit or filling of your choice. Bake 16-18 minutes, turning the pans once for even browning. Cakes should swell and be a light gold color.

Let cool 10-15 minutes in tins, then, using a small knife, cut around the outside of each cake. Use a spoon to unmold cakes.

Cool completely before storing.

Makes 2-3 dozen (depending on how full you fill the tins). Store at room temperature for one day, or refrigerate for longer life. They will be firmer and more marzipan-like when cold.