



*Peach Almond Financier*  
*Frozen Ginger Yogurt*

40 Mini Bites

**Ingredients**

1/2 cup butter  
1/2 cup almond flour  
1 cup powdered sugar  
1/4 cup plus 2 tablespoons flour  
1/2 cup egg whites (from about 4 eggs)  
1 teaspoon apple sauce  
1/2 pint diced peeled peaches

**Directions**

In a saucepan, melt the butter over medium heat. The butter will separate into melted golden fat and white, grainy milk solids. Cook until the milk solids turn golden brown and the mixture smells like toasted nuts, making "beurre noisette". Strain through a fine sieve to remove the milk solids.

Sift the dry ingredients together and place in a mixer fitted with a whip attachment. Add the egg whites, applesauce and strained beurre noisette and mix. The batter can be made to this point up to 3 days in advance. Keep refrigerated. When ready to bake, butter tiny rectangular or round tart molds and Peel and dice the peaches Preheat the oven to 375 degrees F.

Scoop in to the prepared molds and top with diced peaches Bake for 10 minutes, until golden brown. Let cool in the molds, then gently lift the cakes out. Sprinkle with powdered sugar and serve.

**Frozen Ginger Yogurt**

8 cups plain yogurt  
1/2 cup water  
3/4 cup granulated sugar  
3 tablespoons fresh lemon juice  
2 teaspoons finely grated lemon peel  
1 tablespoon minced fresh ginger

**Directions**

Cook sugar and water with lemon juice and lemon zest and let cool. In a bowl combine the yogurt, syrup, and fresh ginger. Transfer mixture to ice cream maker and process per manufacturer's instructions, about 25 minutes. Transfer frozen yogurt to an airtight container and freeze for 2 hours.