

MINI RASPBERRY FRIAND

EQUIPMENT

LARGE AND SMALL MIXING BOWLS, SCALES, SPOONS, FORK OR WHISK, PIPING BAG, MINI MUFFIN TRAYS, BAKING TRAYS

INGREDIENTS

200GM SIFTED PURE ICING SUGAR, 80GM PLAIN FLOUR, 180GM ALMOND MEAL, 3 WHOLE EGGS, 180GM MELTED BUTTER, 100GM FRESH OR FROZEN (DEFROSTED) RASPBERRIES, EXTRA ICING SUGAR TO DUST

METHOD

IN A LARGE MIXING BOWL PLACE ICING SUGAR, ALMOND MEAL AND FLOUR AND MIX UNTIL COMBINED WITH A SPOON.

IN ANOTHER BOWL CRACK 3 EGGS AND BRIEFLY WHISK TOGETHER, ADD THE MELTED BUTTER TO THE EGG AND WHISK AGAIN TO COMBINE.

ADD THE EGG MIXTURE TO THE DRY INGREDIENTS AND MIX TOGETHER TO FORM A THICK SMOOTH BATTER.

NEXT ADD THE RASPBERRIES TO THE BATTER AND MIX THROUGH. LEAVE THE BATTER TO REST FOR 10 MINUTES AT ROOM TEMPERATURE.

LINE 36 MINI MUFFIN TINS WITH PATTY PANS AND PLACE THE MUFFIN TINS ON A BAKING TRAY.

FILL A PIPING BAG FITTED WITH A STRAIGHT NOZZLE WITH THE FRIEND BATTER AND PIPE THE BATTER INTO THE PATTY PANS LEAVING A 1CM GAP AT THE TOP OF THE PATTY PAN.

PLACE THE FRIENDS INTO A PRE-HEATED OVEN COMBI SETTING 165°C FOR 15-18 MINUTES.

ONCE BAKED REMOVE AND COOL ON A CAKE OR COOLING RACK.

ONCE THE FRIENDS ARE COOL DUST WITH A LIBERAL AMOUNT OF ICING SUGAR AND SERVE WITH TEA.

HINTS & TIPS

- THIS IS A GREAT QUICK RECIPE WITH VERY FEW INGREDIENTS THAT CAN BE WHIPPED UP AT THE LAST MINUTE.

- TRY FINELY CHOPPED STRAWBERRIES OR BLACKBERRIES FOR DIFFERENT FLAVOURS.