

Brown Butter & Cherry Friands



Makes 12 Prep 20 mins Cooking 30 mins Easy

Ingredients

215g unsalted butter, + extra for the tin
6 medium egg whites
80g plain flour
150g icing sugar, + extra for dusting
100g ground almonds
1 tsp vanilla essence
150g cherries, stoned & halved

1. Heat oven to 200C/180C fan/gas 6. Butter some non-stick muffin tins (or friand moulds if you have them). Melt the butter gently in a pan. Pour off 155g to cool in a bowl. Take the remaining butter to browning stage by keeping it over the heat and swirling it until it starts to caramelize and smell nutty, then take it off the heat and allow it to cool.
2. Whisk the egg whites until frothy (no need for stiffness). Sieve the flour, sugar and ground almonds into a bowl with a pinch of salt, then mix. Add the two melted butters, vanilla and egg whites, and beat lightly until you have a well-combined and smooth batter. Add in $\frac{3}{4}$ of the cherries, stir to combine, then pour into the tins. Top with the remaining cherries and bake for 25-30 mins until puffed and golden, and a skewer comes out clean.