**Ingredients**

- 1 cup Almond Flour or meal
- ½ cup Whole-wheat Pastry Flour
- ½ cup Sugar
- ½ tsp. Salt
- ¼ tsp. Baking Soda
- 3 ½ oz. Almond Paste (found in the baking aisle)
- ¼ Unsweetened Applesauce
- 1 Egg
- 1 Egg White
- 1 TBSP. Honey
- 1 tsp. Vanilla Extract
- 18 Strawberries halved
- 2 TBSP. all-fruit Strawberry Jam

**Culinary Corner**

**Strawberry Almond Financiers**

**Directions**

1. Preheat oven to 375°. Line a mini muffin pan with paper baking cups. Coat the cups with baking spray.
2. In the bowl of a food processor, combine the almond flour, whole-wheat pastry flour, sugar, salt, and baking soda. Pulse to combine.
3. Break up the almond paste into small pieces over the flour mixture and then add the applesauce, egg, egg white, honey, and vanilla. Pulse until a smooth batter forms. Spoon 1 TBSP. of the batter into each muffin cup. Place 1 strawberry half on top of each filled muffin cup, seed side down (do this carefully so they stay balanced on top of the batter without sinking)
4. Bake about 12 min. or until the edges are golden brown and the financier springs back when poked. While the financiers are still warm, use a pastry brush to brush the strawberries with a thin coat of the strawberry jam. Serve warm or room temperature.