

### **Salal financiers (adapted from the Cooking of Joy)**

6 T unsalted butter

1/3 cup flour

1 t powdered salal berries

¼ t salt

½ cup sugar

½ cup almond flour

3 lightly beaten egg whites

Melt butter, set aside.

In a small bowl mix flour, salal powder, and salt.

In a medium bowl mix sugar and almond flour, gradually add lightly beaten egg whites.

Add the flour mix, stirring just to fully moisten.

Gently stir in the melted butter.

If time permits, chill the batter in the fridge for an hour.

Preheat the oven to 400F. Oil a mini muffin tin (or for large financiers use a regular muffin tin).

Fill muffin tin wells nearly to the top.

Bake 12-14 minutes, until they rise a bit and are springy to the touch.

Cool briefly (a minute or two) and turn out or gently lift out with a butter knife to cool on a rack. The salal flavor is brightest when they are still just slightly warm.

<http://www.kwiaht.org/FoodSecurity.htm>