



Double-Chocolate Financier Cake

READY IN



45 min.

SERVINGS



10

CALORIES



417 kcal

DESSERT

Ingredients

- ☐ 0.5 cup flour
- ☐ 1 cup almonds toasted sliced
- ☐ 0.3 cup apricot preserves
- ☐ 1 tablespoon plus light
- ☐ 6 large egg whites room temperature
- ☐ 4 ounces blanched almonds and finely
- ☐ 0.8 cup cup heavy whipping cream
- ☐ 0.1 teaspoon salt
- ☐ 6 ounces bittersweet chocolate unsweetened finely chopped (not)

- ☐ 0.8 cup sugar
- ☐ 2 tablespoons butter unsalted cut into 1/2-inch cubes ()
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

Equipment

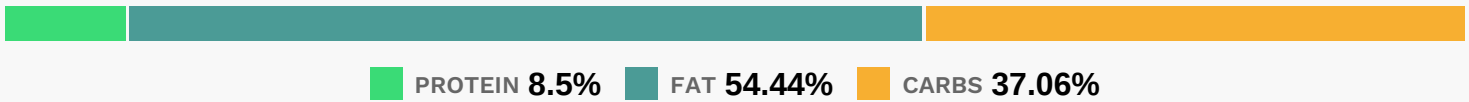
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ microwave
- ☐ offset spatula

Directions

- ☐ Preheat oven to 350°F. Butter two 8-inch round cake pans with 1 1/2-inch-high sides. Line bottoms with parchment or waxed paper round. Melt 3/4 cup butter in medium saucepan over medium heat. Cook until light brown, swirling pan occasionally, about 5 minutes. Cool.
- ☐ Meanwhile, sift flour, cocoa, and salt into medium bowl.
- ☐ Whisk egg whites in large bowl to blend.
- ☐ Add sugar; whisk to blend.
- ☐ Whisk in corn syrup and vanilla.
- ☐ Add flour mixture; whisk just to blend.
- ☐ Add ground almonds; whisk just to blend. Using whisk, fold in browned butter, then chopped chocolate. Divide batter between prepared pans, smoothing tops.
- ☐ Bake cakes until firm to touch and tester inserted into center comes out clean, about 23 minutes. Cool cakes on rack 5 minutes. Invert cakes onto rack; peel off paper. Cool completely.

- ☐ Place chocolate in small metal bowl. Bring cream to boil in small saucepan.
- ☐ Pour cream over chocolate; whisk until smooth.
- ☐ Add butter, 1 piece at a time, gently whisking to blend between additions, adding as little air as possible.
- ☐ Transfer 2/3 cup ganache to heatproof 1-cup measure with spout.
- ☐ Place bowl with remaining ganache over bowl of ice water. Stir until semi-firm and thick enough to spread. Set aside for filling.
- ☐ Line rimmed baking sheet with foil.
- ☐ Place rack on sheet.
- ☐ Place 1 cake, flat side down, on rack. Strain apricot jam into small skillet; bring to boil. Spoon warm jam over cake, spreading evenly almost to edge.
- ☐ Let cool 5 minutes. Drop filling by teaspoonfuls all over cake, then spread in even layer.
- ☐ Place second cake atop filling, bottom side up. If glaze is too firm to pour, rewarm in microwave at low power in 15-second increments until pourable.
- ☐ Pour over cake, allowing glaze to drip down sides and using offset spatula to spread glaze evenly over sides of cake. Chill cake 2 hours. Do ahead Can be made 2 days ahead. Cover with cake dome; keep chilled.
- ☐ Arrange sliced almonds atop cake.

Nutrition Facts



Properties

Glycemic Index:17.41, Glycemic Load:14.33, Inflammation Score:-6, Nutrition Score:11.941304253495%

Flavonoids

Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg Catechin: 1.53mg, Catechin: 1.53mg, Catechin: 1.53mg, Catechin: 1.53mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 4.3mg, Epicatechin: 4.3mg, Epicatechin: 4.3mg, Epicatechin: 4.3mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 416.81kcal (20.84%), Fat: 26.23g (40.36%), Saturated Fat: 10.27g (64.21%), Carbohydrates: 40.18g (13.39%), Net Carbohydrates: 35.56g (12.93%), Sugar: 27.16g (30.18%), Cholesterol: 27.21mg (9.07%), Sodium: 75.5mg (3.28%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Caffeine: 19.57mg (6.52%), Protein: 9.22g (18.43%), Manganese: 0.78mg (38.76%), Vitamin E: 5.39mg (35.94%), Copper: 0.53mg (26.41%), Magnesium: 101.06mg (25.27%), Vitamin B2: 0.36mg (20.93%), Fiber: 4.62g (18.46%), Phosphorus: 179.75mg (17.97%), Iron: 2.45mg (13.6%), Selenium: 9.34µg (13.35%), Potassium: 333.36mg (9.52%), Zinc: 1.33mg (8.88%), Calcium: 81.27mg (8.13%), Vitamin A: 353.88IU (7.08%), Vitamin B1: 0.1mg (6.84%), Vitamin B3: 1.33mg (6.63%), Folate: 23.38µg (5.84%), Vitamin B5: 0.25mg (2.5%), Vitamin B6: 0.05mg (2.27%), Vitamin D: 0.33µg (2.18%), Vitamin K: 2.06µg (1.97%), Vitamin B12: 0.08µg (1.36%)