**Blackberry Financiers**

1/2 cup plus 5 tbsp. unsalted butter

1 cup sliced almonds OR 1 cup almond flour

½ cup all-purpose flour

1 ½ cups plus 2 tbsp. powdered sugar

5 large egg whites

2 tbsp. honey

1 cups fresh (or frozen, thawed) blackberries, halved

Preheat oven to 375\*.

Melt butter in medium saucepan over medium heat. Simmer until milk solids turn golden brown. Continue until fragrant and brown, but not burned. Set aside to cool for 3-4 minutes.

Process almonds and flour in food processor (if using sliced almonds) until nuts are finely ground.

In medium size bowl, whisk together almond flour, all-purpose flour, and powdered sugar.

Add egg whites and mix until smooth.

Fold in honey.

Fold browned butter into batter.

Coat mini muffin pan lightly with nonstick spray. Pour generous 1 tbsp. batter into each prepared muffin cup. Top with 3-4 blackberry halves.

Bake until cakes are golden brown and just cooked through, 15-16 minutes. Let cool in pan for 10 minutes. Remove cakes from pan. Serve warm or at room temperature. Dust with powdered sugar just before serving, if desired.