



## *Haigh's Chocolate & Raspberry Friands*

**Preparation time:** 20 mins | **Cooking time:** 25 mins | **Makes:** 12

6 extra-large egg whites, at room temperature  
1 ¼ cups (200g) icing sugar  
1 ¼ cups (150g) almond meal  
2/3 cup (100g) plain gluten-free flour  
2 teaspoons vanilla bean paste

125g fresh or frozen raspberries  
200g unsalted butter, melted  
**150g Haigh's dark chocolate pastilles, quartered**  
Icing sugar, extra to dust



1. Preheat oven to 200C (180C fan-forced) and lightly grease a 12-hole friand pan or standard 12-hole muffin pan.
2. Place egg whites in a large mixing bowl and using a balloon whisk beat until lightly frothed. Add the icing sugar, almond meal, flour and vanilla bean paste, stirring to combine.
3. Slowly add the cooled melted butter, stirring until just combined. Add 100g each of raspberries and chocolate, stirring gently to combine.
4. Evenly divide the batter between the prepared greased holes. Sprinkle the remaining raspberries and chocolate over the top.
5. Bake in preheated oven for 25 minutes or until a skewer comes out of the centre clean. Remove from oven and allow to cool in tin for 5 minutes before turning onto a wire rack to cool completely.

For more recipes: visit [haighschocolates.com.au/recipes](https://haighschocolates.com.au/recipes)

Purchase Haigh's chocolates instore and online