

Almond-Brown Butter Cakes with Fresh Currants

5 tablespoons all-purpose flour
3/4 teaspoons baking powder
1/2 teaspoons salt
1/2 cup almond paste
1/2 cup sugar
1 large egg
3 tablespoons unsalted butter
2 tablespoons heavy or whipping cream
3 large egg whites
1 cup red wine
1 cup fresh red currants

Heat the oven to 375° F. Sift the flour, baking powder, and salt together and set aside. Place the almond paste and 1/4 cup sugar in a medium bowl and beat, using a mixer set on medium speed, until combined. Add the whole egg and beat for 3 minutes until the mixture is smooth. Heat the butter in a small skillet over medium heat until the milk solids turn golden brown. Immediately remove the butter from the heat, cool slightly, and beat it and the heavy cream into the almond mixture. Reduce the mixer speed to low and mix in the flour mixture. In a separate bowl, beat the egg whites to firm peaks. Fold the whites into the almond batter using a whisk. Do not over mix. Divide the batter among six 3-inch nonstick tartlet pans (about 1/3 cup batter per mold) and bake until golden brown -- 16 to 18 minutes.

Cool cakes on a wire rack for 10 minutes, release from the mold, and cool. Bring the wine and remaining 1/4 cup sugar to a boil in a saucepan over medium-high heat until it is reduced by half. Cool slightly and toss with the fresh currants. Serve with the cakes.