



THE
LITTLE FRENCH BAKERY

MADELEINES

200 g melted butter (14 Tbsp) (cool and allow solids to settle)

4 eggs

170 gm granulated sugar (3/4 cup plus 2 Tbsp)

1 pinch salt

10 gm honey (1 Tbsp)

5 gm baking powder (1 tsp)

180 gm flour (1 3/4 cups plus 1 Tbsp.)

Melt butter and cool.

Sift flour with baking powder. Mix sugar and eggs to near ribbon stage. Add vanilla, lemon/orange zest. Add flour. Fold into egg/sugar mixture. Add honey. Add butter, leaving milk solids in container.

After mixing, place in refrigerator to cool slightly/stiffen. Butter molds well, then flour. Place molds in refrigerator to firm butter if necessary. Use a pastry bag if needed to fill molds about 2/3 full in an oval top to bottom in the center of the mold.

Bake at 350 for about 6 minutes or until puffed and golden.

Immediately tap/rap on counter to knock madeleines out of pans and cool on wire rack. 1 recipe fills 2 molds.