



A quick and easy dessert. Baked off fresh right before serving is best and easy to do. This recipe is courtesy of Daniel Boulud, but I added a little vanilla. I love vanilla... and I think it makes it just that much tastier. I found this recipe made 22-24 regular size Madeleines.

### Madeleines

#### Ingredients

1 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup all-purpose flour, plus more for dusting  
2 large eggs  
1/3 cup granulated sugar  
1 tablespoon light brown sugar  
1 tablespoon honey  
2 teaspoons finely grated lemon or orange zest  
1 teaspoon vanilla paste\* (if you have, if not any good quality vanilla)  
6 tablespoons (3/4 stick) unsalted butter, melted, warm  
Nonstick vegetable oil spray or softened butter  
Powdered sugar



#### Preparation:

Special Equipment: Three 20-cake mini madeleine pans or two 12-cake regular madeleine pans

Whisk baking powder, salt and flour in a small bowl.

Whisk eggs, granulated sugar, light brown sugar, honey and lemon zest in a medium bowl until smooth. Whisk in dry ingredients until just incorporated, then whisk in melted butter until smooth. Transfer batter to a pastry bag or resealable plastic bag and chill at least 1 hour.



Preheat oven to 400°. Lightly coat madeleine pans with nonstick vegetable oil spray (or soft butter) and dust with flour, tapping out excess. Snip end off pastry bag (or 1 corner of resealable bag) and pipe batter into each mold, filling two-thirds full.

Bake madeleines until edges are golden brown and centers are puffed and lightly spring back when gently pressed, about 5 minutes for mini and 8-10 minutes for regular cakes.

Tap pan against counter to release madeleines. Dust with powdered sugar and serve warm.

Batter can be made 1 day ahead. Keep chilled.

\* Vanilla paste is essentially a small jar of scraped-out vanilla pod, so you get the benefit and potency of fresh vanilla with a pretty speckled end product.