



THE
LITTLE FRENCH BAKERY

MADELEINES

Make 36 large Madeleines

400 gm melted butter, plus 1 T for preparing pan

8 eggs

340 gm granulated sugar

1 pinch salt

20 gm honey

10 gm baking powder

360 gm flour, plus 2 T for dusting pan

2 tsp lemon zest and/or 1/2 tsp Herbs de Provence

confectioner's sugar for dusting

Preheat your oven to 325 degrees F.

Using a pastry brush and very soft butter, butter the madeleine pan (areas where cakes will be). Spoon some flour on the pan to cover, shake and tap off.

Melt butter and rest to allow milk solids to settle to bottom on container. Beat sugar and eggs in mixer until very light and fluffy. Add zest and herbs, salt and baking powder, and honey, mix gently.

Fold in flour with spatula, then slowly add butter leaving as much of the butter solids in bottom of bowl as possible. Once mixed, allow the batter to chill about fifteen minutes in refrigerator until batter is slightly firm to the touch.

Fill a pastry bag fitted with a 1/2 inch open tip with (no more than 1/2 full) with the batter. Pipe into mold, refilling the pastry bag as needed. Each mold should have a strip of batter in the center, not more than 1/2-2/3 full. Bake for about 5-7 minutes until golden. The cake should spring back when pressed lightly.

Remove pan from the oven and immediately rap the edge of the pan on the countertop. The madeleines will pop out of the pan. Cool completely on a wire rack. If desired, dust with confectioner's sugar when cool.