



# Madeleines



DIFFICULTY: EASY



PREPARATION TIME: 30  
MINUTES



SERVES: 6

## Ingredients

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130g unsalted butter  
100g plain flour  
80g caster sugar  
3 Extra large eggs  
50ml milk  
1tbsp canola oil  
2tsp lemon zest  
1 tsp baking powder  
½ tsp salt  
1tsp vanilla paste or a vanilla pod halved  
and seeded  
20g melted butter or canola oil (for greasing  
the tin)  
Piping bag and 7mm nozzle (optional)

## Method

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Combine the plain flour and baking powder together.

Melt the butter on medium heat until the milk solids go from white to golden brown. Remove from the pan and set aside.

Whisk the sugar and eggs on high until the mix becomes thick and pale.

Add the baking powder and half of the plain flour to the egg mix, fold together until fully combined then add the remaining flour, fold again. Once combined all add the other ingredients except for the melted butter and mix until combined.

Lastly add the melted butter and fold in until combined, pour into a piping bag or a medium mixing bowl and refrigerate overnight.

Pre heat the oven to 180° and add a low level of steam

Grease the pan with the melted butter or oil.

Pipe in the Madeline mix or spoon it in until it almost reaches the lip of the pan.

Place on shelf level 2 and cook for 10 minutes or until golden brown. Remove from the mould. If they stick a little, I use a teaspoon or butter knife to help them out.

Serve immediately.

## Notes

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