

# Madeleines Recipe

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Prep. time : 15 minutes

Cook time : 15 minutes

Ready in 30 minutes

Level : Basic

## Ingredients:

- Sugar 125g (4.4oz)
- Eggs 150g (5.3oz or 3 medium eggs)
- All purpose flour 125g (4.4oz)
- Baking powder 3g (1/2Tsp)
- Butter, melted 60g (2.1oz)
- Grated zest of one lemon
- Extra melted butter for molds

## Directions

1. Brush Madeleine molds with butter and turn them upside down to drip the excess butter. When the butter sets, brush the mold one more time. Sprinkle with flour and get rid of excess flour by tapping the mold on the table.
2. Put eggs with sugar and lemon zest into a bowl of a stand mixer fitted with whisk attachment. Mix on medium speed until you get thick mixture. Fold in sifted flour and baking powder with a silicone spatula. In the end, add melted butter.
3. Put the batter into a piping bag without tip, and pipe into prepared mold.
4. Bake Madeleines at 180°C (350°F) for about 15 minutes, until they become golden around the edges.
5. Unmold the Madeleines immediately, and let them cool on the rack.
6. Sprinkle with some powdered sugar and enjoy with a cup of your favorite tea.