

Classic Madeleines



Ingredient	Metric	U.S. Measurement
Butter	100g	7 tbsp
Eggs	2 large	2 large
White Sugar	100g	1/2 cup
Lemon Zest	1 tsp	1 tsp
Vanilla Extract	1 tsp	1 tsp
All-Purpose Flour	90g	3/4 cup
Baking Powder	1/4 tsp	1/4 tsp
Salt	1 pinch	1 pinch
Powdered Sugar	-	for dusting

Instructions

1. Melt the butter and let it cool to room temperature.
2. In a bowl, beat the eggs and sugar together until pale and thick.
3. Add lemon zest and vanilla extract, mix to combine.
4. Sift in the flour, baking powder, and salt. Fold gently until just combined.
5. Add the cooled butter in two additions, folding gently until incorporated.
6. Cover the batter and chill in the refrigerator for at least 1 hour (or up to overnight).
7. Preheat oven to 350°F (175°C). Grease madeleine pan with butter.
8. Scoop batter into the pan, filling each mold about 3/4 full.
9. Bake for 10-12 minutes or until the edges are golden and the centers spring back.
10. Let cool slightly, then dust with powdered sugar before serving.

Note & Storage

- Chill the batter before baking for the classic madeleine 'hump.'
- Do not overmix the batter when adding flour and butter.
- Optional: Add cocoa powder for chocolate madeleines or your favorite extract to change the flavor.
- Store in an airtight container for up to 2 days. Best enjoyed the day they're made.