

Lemon Madeleines

Bialik College Kitchen Garden Program



Ingredients:

- 175g unsalted butter
- 2 tablespoons butter for greasing the pan
- $\frac{3}{4}$ cup plain flour
- 4 large eggs
- a pinch of fine grain sea salt
- $\frac{2}{3}$ cup sugar
- zest of one lemon
- 1 teaspoon vanilla extract
- icing sugar for dusting

Equipment:

- metric measuring spoons/cups
- small pot
- madeleine moulds
- electric mixer with a whisk attachment
- sifter
- spatula
- small jug

Method:

1. Melt the butter in a small pot over medium heat until it is brown and gives off a delicious nutty aroma, roughly 20 minutes. Strain (using a paper towel over a mesh strainer), you want to leave the solids behind. Cool butter to room temperature.
2. Whilst butter is cooling, grease the madeleine moulds with butter, dust with flour and invert the pan tapping out any excess flour.
3. Put the eggs with the salt in the bowl of an electric mixer with a whisk attachment. Whip on high speed until thick. You are looking for the eggs to roughly double or triple in volume, approximately 3 minutes.
4. Continue to mix on high speed, slowly add the sugar in a steady stream. Whip for 2 minutes or until the mixture is thick and ribbony.

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5. Now with a spatula, fold in the lemon zest and vanilla. (just until mixed)
6. Sprinkle the flour on top of the egg batter and gently fold in.
7. Now fold in the butter mixture. Only stirring enough to bring everything together.
8. Fill each mould $\frac{3}{4}$ full with batter. Using a jug to carefully pour it into the moulds is an easy way to do this or use a spoon.
9. Bake the madeleines for 12-14 minutes or until edges of the madeleine are golden brown.
10. Remove from oven and take them out of their mould immediately.
11. Cool on racks and dust with icing sugar.