

Madeleines

Swick

Serves 3 | Active Time: 35 minutes | Total Time: 45 minutes

Chef's Notes

*For a slightly nutty flavor, substitute 3 ounces of the flour with finely ground almonds or hazelnuts.

Madeleines are best eaten fresh and even more delicious when served slightly warm, so you don't need to wait for them to cool completely.

The batter can be stored in the fridge for up to 4 days, so you can have fresh madeleines at any time during the week.

Step 1: Preparing Your Pan

- madeleine pan To make traditionally shaped madeleines, you need to have a madeleine pan.

Step 2: Preparing Your Mise en Place

- 8 oz unsalted butter (room temperature) To prepare your mise en place, measure out the butter. Make sure it has come to room temperature and it is soft.
- 8 oz sugar Measure out the sugar, vanilla and lemon zest. Measure out the flour, baking powder and salt and sift together.
- 1 tsp vanilla
- 1 tsp lemon zest Gather the eggs and set aside.
- 8 oz all-purpose flour*
- 2 tsp baking powder Preheat your oven to 350° F (175° C).
- pinch of salt
- 4 large eggs

Step 3: Starting the Batter

Place the butter into the bowl of a stand mixer. Using the paddle attachment, cream the butter on medium speed. Add the sugar, vanilla and lemon zest while mixing. Scrape the bowl down to make sure everything is evenly combined.

Step 4: Adding the Eggs and Flour

Add two of the eggs and mix until fully incorporated. Turn the speed down to slow and add half of the flour. Once it is combined, add the remaining eggs and blend again. Finally, add the last of the flour and mix just until fully combined.

Step 5: Preparing the Batter for Piping

Using a rubber spatula, remove the excess batter from the paddle. Scrape the sides of the bowl down and give the batter one last gentle mix.

Place a large, round tip (804 or 805) into a pastry bag and lock. Fill the bag with the batter and close.

Step 6: Piping the Batter

If the madeleine pan is not non-stick, make sure to grease and lightly flour the pan prior to piping.

Pipe the batter into each mould, filling it only about two-thirds full. Alternatively, you could use a spoon to fill the moulds.

Step 7: Baking the Madeleines

Bake the madeleines for approximately 8 to 10 minutes or until the top is humped and lightly golden. The hump on the back of a madeleine is very characteristic of these little cakes.

Step 8: Removing the Madeleines

Once the madeleines come out of the oven, let sit for a minute or so before popping out of the moulds. If they cool in the moulds, they will continue to bake from the heat of the pan and become dry.

Step 9: Cooling & Serving

Allow the madeleines to cool slightly on a cooling rack. Madeleines are best served fresh and warm.

Step 10: Dusting with Icing Sugar (optional)

If desired, the madeleines can be dusted with a bit of icing sugar. Let them cool completely before doing this.