

MAKE YOUR HOMEMADE MADELEINES

Ingredients

- 100g (3.5 Oz) flour
- 110g (3.8 Oz) sugar
- 3g (0.1 Oz) salt
- 4g (0.1 Oz) baking powder
- 1 egg yolk
- 3 eggs
- 120g (4.2 Oz) butter (ambient temperature)
- 1/2 lemon zest



Recipe

- Preheat the oven to 180°C / 350°F
- Mix together the salt, the baking powder, the flour and the sugar.
- Add the eggs and the egg yolk. And stir.
- After all, add the butter (ambient temperature) and the zests. Stir again!
- Leave the mixing preparation one hour in the fridge.
- Remove from the fridge and thanks to a pastry bag (or a spoon) fill your madeleine mold.
- Put in oven:
 - Bake it for 12 min at 180°C / 350°F (for a madeleine of approx. 45g / 1.5 Oz)
 - Bake it for 9 min at 180°C / 350°F (for a madeleine of approx. 25g / 0.8 Oz)

Enjoy!

Madeleines are perfect for all sweet breaks of the day:
breakfast, brunch, coffee break, snack, dessert, ...

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