

Madeleines

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Ingredients:Makes about 2 doz

2 Eggs , separated
1/2 cup Sugar
1/2 cup Butter, unsalted, melted (1 stick)
1/2 Lemon Juice
1/2 Lemon Zest
1/2 cup Flour, self-rising

Procedure:

Preheat oven to 375°F.

Lightly coat Madeleine pans with butter or vegetable spray. In a bowl beat 2 egg yolks with 1/2 cup sugar until light and fluffy. Mix in the melted butter and lemon juice and zest of 1/2 lemon.

Fold in 1/2 cup self-rising flour then add the whites of 2 eggs that have been lightly frothed with a fork. Put a small amount of batter in each cookie form and bake in the middle of the 375°F preheated oven for about 20 minutes.

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