



Flavorful Classic French Madeleines

Add a new flavor twist to these cake-like cookies

- 1/2 cup unsalted butter
- 1 cup all-purpose flour
- 2/3 cup white sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 2 teaspoons orange juice
- 1 teaspoon lemon juice
- 1 teaspoon (each) grated orange peel, lemon peel
- 1/2 Tablespoon all-purpose flour
- 2 Tablespoons unsalted butter, melted
- Confectioners' sugar as desired

Brown Butter: Place butter in small saucepan. Cook over medium heat until lightly browned and has a toasty aroma. It continues to cook a little after removing it from the heat. Watch it carefully as browning happens quickly.

Mix Ingredients: In a large bowl, stir flour and sugar together. In a separate mixing bowl, beat eggs with vanilla, salt, orange juice, lemon juice and grated orange/lemon peel. Add egg mixture to the flour mixture; stir to just combine. Add melted browned butter; stir to blend mixture but do not over mix ingredients.

Let It Rest: Cover the bowl with plastic wrap; place in refrigerator to rest at least one hour or overnight.

Prepare Madeleine Pans: In a small bowl, add 1/2 Tablespoon flour to 2 Tablespoons melted butter; stir to combine. Using a pastry brush, coat the insides of the shells with butter-flour mixture so they are well coated. Place pan in the freezer for at least an hour.

Baking: Preheat oven to 350 degrees F. Remove batter from refrigerator and pan from the freezer. Fill each mold in the madeleine pans with about 1-1/2 Tablespoons batter.

Arrange pans on baking sheet for easier handling; place in the oven. Check after 9 minutes; rotate pans if baking two pans. Continue baking about 5 minutes. The cookies will be lightly browned around the edges and puffed up slightly in the middle, which will spring back at your touch.
Yield: about 20 to 24 cake-like cookies

Cooling and Serving: Remove from oven; cool for about 2 minutes. Gently loosen cookies from their molds; tip pan out onto cooling rack. Once cooled, sprinkle lightly with confectioners' sugar and serve. Note: Don't sprinkle with confectioners' sugar if you are going to freeze these cookies.

Cook's Note: To make this recipe, you will need probably two special baking pans that have small scallop shell molds which are filled with batter to make the little cakes. Check with your friends who might have some you could try out.

Recipes Inspired by: <https://www.thekitchn.com/how-to-make-classic-lemon-madeleines-cooking-lessons-from-the-kitchn-187109>

About the Recipe: The French often think of madeleines as dainty buttery small cakes. This recipe is considered a classic and requires a special pan to make. The little cake-like cookies are lightly browned, crispy on the outside and soft on the inside. Enjoy this sweet classic mini cake cookie with a cup of tea or coffee.