

MADELEINES

MAKES 10 DOZEN SMALL MADELEINES (1 IN/3 CM EACH)

| INGREDIENT | U.S. | METRIC |
|--------------------|-------|--------|
| All-purpose flour | 6⅓ oz | 180 g |
| Baking powder | ¼ oz | 7 g |
| Butter | 6⅓ oz | 180 g |
| Granulated sugar | 6 oz | 170 g |
| Light brown sugar | ¾ oz | 20 g |
| Lemon zest, grated | ½ tsp | 1.5 g |
| Salt | Pinch | Pinch |
| Eggs | 7 oz | 200 g |
| Vanilla extract | 2 tsp | 10 mL |

1. Lightly coat madeleine pans with softened butter and dust with flour.
2. Sift together the flour and baking powder.
3. Cream the butter, sugars, and lemon zest with the paddle attachment, starting on low speed and increasing to medium speed, until light and fluffy, about 5 minutes. Scrape down the bowl as needed.
4. Combine the salt, eggs, and vanilla. Add to the butter-sugar mixture in two or three additions, mixing until fully incorporated after each addition.
5. Turn off the mixer and add the sifted dry ingredients, mixing on low speed and scraping down the bowl as needed during mixing to blend evenly.
6. Fill a pastry bag fitted with a #4 plain tip with the batter and pipe into the prepared madeleine pans, filling the molds three-quarters full.
7. Bake at 400°F/204°C until the edges are a medium golden brown, about 10 minutes.
8. Transfer the pans to racks and cool slightly before unmolding and serving. Store in an airtight container.

CHEF'S NOTE

Madeleine batter must be piped immediately after mixing.

