



RECIPE

English Madeleines

Recipe Created For	Main Ingredient
12 Cup Muffin Tray	Dairy
Cook Time	Serving Size
Under 1 hour	9-10

INGREDIENTS

- ½ cup butter
- ½ cup granulated sugar
- 2 eggs, beaten
- 1 tsp vanilla extract
- 1 cup self-rising flour
- 3-4 tbsp raspberry or cherry jam melted and passed through a sieve
- ½ cup shredded coconut
- Maraschino cherries for garnish

INSTRUCTIONS

Preheat oven to 350 F.

Grease a muffin pan with butter and set aside.

Cream together the butter and sugar until pale and fluffy. Add the eggs in one at a time followed by the vanilla.

Using a spatula, fold in half of the flour until incorporated. Add the remaining flour and fold until mixed.

Fill the muffin molds three-quarters of the way up and bake for 15 to 20 minutes until a toothpick comes out clean.

Cool the madeleine on a wire rack. Once cool, brush the top of each with melted jam using a Revolution Basting Brush.

Fill a plate with shredded coconut and roll each madeleine to coat it. Top with a halved maraschino cherry.

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