



RECIPE

Lemon Madeleines

Recipe Created For	Main Ingredient
Madeleine Pan	Dairy

Cook Time	Serving Size
Over 1 hour	10+

INGREDIENTS

- 3/4 cup (180 ml) unbleached all-purpose flour
- 1/4 teaspoon (1 ml) baking powder
- 1/4 teaspoon (1 ml) salt
- 2 eggs
- 1/2 cup (125 ml) sugar
- Zest of 1 lemon
- 1/2 cup (125 ml) unsalted butter, melted and cooled to room temperature

INSTRUCTIONS

Combine the flour, baking powder and salt and set aside.

In another bowl, beat the eggs, sugar and lemon zest for 5 minutes or until the mixture forms ribbons.

With a Revolution Balloon Whisk, gently fold the dry ingredients into the egg mixture. Once incorporated, fold the butter in using the same motion. Cover and refrigerate for at least 30 minutes.

Preheat the oven to 400F with the rack placed in the middle position. Prepare the madeleine pan by greasing it with butter and dusting it with flour.

Fill the madeleine molds up three-quarters of the way and bake for 8-10 minutes. The madeleines should be golden. Set the madeleines on a wire rack to cool completely.

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