

French Madeleines

Ingredients:

- 1 stick (4 oz) unsalted butter
- 2 teaspoons vanilla extract
- 1 and 1/2 teaspoons lemon zest
- 1 cup all-purpose flour
 - Gluten Free: Use a 1 to 1 baking flour with xanthan gum
- 1 and 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 4 large eggs, at room temperature
- 3/4 cup white sugar
- Melted butter for brushing on your madeleine pan
- Optional: Powdered sugar for dusting
- Optional: Dipping chocolate
- Optional: Fresh fruit: raspberry, blueberry, etc

Instructions:

1. Add your butter to a heavy saucepan and melt over medium heat. Once the butter is melted, stir continuously for several minutes until the butter turns golden brown and the milk butter solids sink to the bottom like golden sand.
2. Transfer the browned butter into a small bowl and stir in the vanilla and lemon zest. Allow the mixture to cool completely before going on to the next steps.
3. Mix together the flour, baking powder, and salt in a small bowl and set aside.
4. Add your eggs to the bowl of your stand mixer fitted with the whisk attachment. Turn to medium for a minute or so before gradually adding in your sugar. Turn off the mixer and scrape down the bowl making sure all the sugar is off the sides. Turn back on the mixture to medium-high and allow it to whip for 3-4 minutes or until the mixture looks pale in color and somewhat like pudding.
5. Remove whisk attachment and using a silicone spatula, slowly fold in the flour mixture 1/4 of a cup at a time. Then slowly fold in the browned butter mixture.
6. Cover the bowl and refrigerate for at least an hour (up to 2 days). The batter will be light and airy after this rest. Do not stir the batter.
7. Preheat the oven to 350°F before you remove your batter from the refrigerator.
8. Generously brush the molds of your madeleine pan with butter. Using a small scoop or tablespoon, add batter to the center of each mold (no need to spread the batter). If you are using fruit, push a fresh berry into the center.
9. Bake for 10- 12 minutes, or until the bulge has risen in the middle and they are golden brown.
10. Cool madeleines in the pan for a couple minutes before you cool completely on a wire rack.
11. Dust with powdered sugar or cover with chocolate.