Madelines



Scan Code To Watch Video!



Recipe by: Laura Vitale

Makes About 16

Prep Time: minutes Cook Time: minutes

Ingredients

- __Ingredients
- __2 Large Eggs
- 1/2 cup of Granulated Sugar
- ____1 tsp of Vanilla Extract
- _1 cup of All Purpose Flour
- __1⁄4 tsp of Salt
- __1/4 tsp of Baking Powder
- ____1/2 cup of Unsalted Butter, melted
- 1/2 tsp of Grated Lemon Zest
- ___Powder Sugar, optional

1) Preheat the oven to 350 degrees, spray 2 Madeleine pans with non stick cooking spray and set aside.

2) In the bowl of a standing mixer fitted with a whisk attachment, cream together the eggs and sugar for 3 to 4 minutes on high speed or until the mixture thickens and develops a light pale color.



3) Add the vanilla, lemon zest, flour, salt

and baking powder and turn mixer down to low and slowly stream in the melted butter. Mix until everything is well incorporated but dont over mix.

4) Divide the batter evenly in the pan and bake for about 8 to 10 minutes or until lightly golden and brown around the edges.

5) Let them cool for about 2 minutes in the pan, then invert them on a cooling rack and let them finish cooling. Sprinkle with confectioner sugar if desired.