



A French Revolution in Baking.

Honey and Lemon Madeleines

Preparation time: 20 mins

Baking time: 10 mins

Mold: Madeleine Tray 16 Hole

INGREDIENTS:

Butter, unsalted	80 g	2.8 oz.	$\frac{1}{3}$ cup + 1 $\frac{1}{4}$ tsp
Cake flour	135 g	4.8 oz.	1 cup + 1 Tbls + $\frac{2}{3}$ tsp
Baking powder	5 g	.2 oz.	1 $\frac{1}{4}$ tsp
Fresh whole eggs	75 g	2.6 oz.	$\frac{1}{4}$ cup + 1 Tbls
Sugar	85 g	3 oz.	$\frac{1}{3}$ cup + 1 Tbls + $\frac{3}{4}$ tsp
Honey	20 g	.8 oz.	1 Tbls
Sea salt	1.5 g	.05 oz.	$\frac{3}{8}$ tsp
Vanilla extract	5 g	.2 oz.	$\frac{1}{4}$ tsp
Lemon zest	1 Lemon	1 Lemon	1 Lemon
Fresh whole milk	45 g	1.6 oz.	3 Tbls

METHOD:

- Melt the butter and set aside.
- Sift the cake flour and baking powder together and set aside.
- Mix the eggs and sugar together in a stand mixer with the whisk attachment on medium high speed until light and pale in color.
- Add the honey, salt, vanilla extract, and lemon zest to the egg mixture.
- Add the sifted cake flour and baking powder. Mix until just combined. Do not overmix.
- Add the milk and melted butter. Mix until just combined.
- Let the batter rest for 3 hours in the refrigerator or overnight (or 20 minutes in the freezer).
- Preheat the oven to 390°F/200°C.
- Generously fill the Madeleine molds $\frac{3}{4}$ of the way full.
- Bake for 10 to 12 minutes.
- Let cool slightly and unmold.
- Wrap immediately when cool.

