

Madeleines

Classic French madeleines with their signature shell shape and buttery flavor. Perfect for tea time with detailed recipe and expert tips.

2h	15 min	2h 15min	4	Medium
PREP	COOK	TOTAL	SERVINGS	DIFFICULTY

Madeleines

Ingredients

- 1 cup butter
- 2 cup granulated sugar
- 2 egg
- 1 cup flour
- 1 tbsp baking powder
- 1 tbsp vanilla extract
- 1 tsp salt
- 2 tbsp powdered sugar
- 1 tsp lemon

Instructions

- 1 Brown the butter**

Place 1 tablespoon butter in a small saucepan over medium heat. Cook, stirring constantly, until the butter melts and turns golden brown with a nutty aroma, about 3-4 minutes. Pour into a small bowl and let cool to room temperature, about 15 minutes.
- 2 Make the batter base**

In a large mixing bowl, combine 2 eggs and 1 cup sugar. Beat with an electric mixer on high speed until the mixture is pale yellow, thick, and falls in ribbons when the beaters are lifted, about 8-10 minutes.
- 3** Add 1 teaspoon vanilla extract and 1 teaspoon lemon zest to the egg mixture. Beat on medium speed until just combined, about 30 seconds.
- 4** Pour the cooled brown butter into the egg mixture. Beat on medium speed until smooth and fully incorporated, about 2-3 minutes.
- 5** In a separate bowl, whisk together 1 cup flour, 1 teaspoon baking powder, and a pinch of salt. Using a rubber spatula, gently fold the flour mixture into the batter in three additions, mixing just until no streaks of flour remain.
- 6 Chill the batter**

Cover the bowl with plastic wrap and refrigerate for at least 2 hours or up to overnight. The batter should be thick and pipeable when chilled.
- 7 Prepare for baking**

Preheat oven to 190°C (375°F). Brush madeleine molds with 1 tablespoon melted butter, then dust with flour, tapping out excess.

8 **Fill and bake**

Spoon the chilled batter into madeleine molds, filling each cavity about 3/4 full. Bake for 12-15 minutes until the edges are golden brown and the tops spring back when lightly touched.

9 **Finish**

Remove from oven and immediately turn madeleines out onto a wire cooling rack. Dust with 2 tablespoons powdered sugar if desired and serve warm or at room temperature.

Tips

Brown the butter until it turns a golden amber color and develops a nutty aroma, but watch carefully to prevent burning.

Use room temperature eggs for better incorporation and a smoother batter texture.

Sift the dry ingredients to prevent lumps and ensure a smooth, refined crumb.

Beat the eggs and sugar for the full 8 minutes to create proper volume and lightness in the final cakes.

Chill the batter for at least 2 hours, but no more than 24 hours, to achieve the proper texture and prevent spreading.

Fill molds only 3/4 full as the batter will rise during baking and may overflow if overfilled.

Tap the filled molds gently on the counter to release air bubbles before baking.

Serve madeleines warm for the best texture and flavor experience.