

# Madlen Kek

Classic French Madeleines - delicate shell-shaped sponge cakes with butter, lemon zest and vanilla. Perfect with tea or coffee. Easy homemade recipe.

2h	15 min	2h 15min	4	Medium
HAZIRLIK	PIRME	TOPLAM	PORSIYON	ZORLUK

Madlen Kek

## Malzemeler

- 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

## Yapılışı

- Make brown butter**

Place 1 tablespoon butter in a small saucepan over medium heat. Melt the butter completely, then continue cooking while stirring constantly until it turns golden brown and smells nutty, about 3-4 minutes. Transfer to a bowl and let cool to room temperature, about 15 minutes.
- Beat eggs and sugar**

In a large mixing bowl, combine 2 eggs and 1 cup sugar. Beat with an electric mixer on high speed for 8-10 minutes until the mixture is pale yellow, thick, and falls in ribbons when the beaters are lifted.
- Add 1 teaspoon vanilla extract and 1 teaspoon lemon zest to the egg mixture. Beat on medium speed for 30 seconds until well combined.**
- Pour the cooled brown butter into the egg mixture and beat on medium speed for 2-3 minutes until the mixture is smooth and creamy.**
- Add dry ingredients**

In a separate bowl, whisk together 1 cup flour and 1 tablespoon baking powder. Gradually fold the flour mixture into the butter mixture using a rubber spatula, stirring gently just until no streaks of flour remain.
- Chill the batter**

Cover the bowl with plastic wrap and refrigerate the batter for at least 2 hours or up to 4 hours to allow it to firm up and develop flavor.

### 7 Prepare for baking

Preheat your oven to 375°F (190°C). Generously butter madeleine molds and dust with flour, tapping out any excess to prevent sticking.

### 8 Fill and bake

Spoon the chilled batter into each madeleine mold, filling them about  $\frac{3}{4}$  full. Bake for 12-15 minutes until the madeleines are golden brown and spring back when lightly touched.

### 9 Finish and serve

Immediately turn the madeleines out of the molds onto a wire rack. Dust with 2 tablespoons powdered sugar while still warm and serve within 2 hours for the best texture.

## ?puçlar?

Use room temperature eggs for better batter consistency - cold ingredients prevent achieving the proper smooth texture.

Sift flour, cocoa, and powdered sugar through a fine mesh strainer to prevent lumps in your batter.

Beat eggs and sugar thoroughly for the full 8 minutes to achieve the characteristic light, airy texture that defines perfect Madeleines.

Cook butter until golden brown for enhanced nutty flavor, but watch carefully to prevent burning.

Fold in flour and butter mixture gently to avoid deflating the carefully beaten egg mixture.

Don't overfill Madeleine molds - fill only  $\frac{3}{4}$  full as the cakes will rise during baking.

Use proper Madeleine molds for the authentic shell shape, or substitute with mini muffin tins if necessary.

Chill the batter for 2-4 hours for optimal texture and rise, but not longer as butter will become too firm.