



Spooky Chocolate Madeleines

Get ready for a frightfully delicious treat! These classic French madeleines take a dark twist with spooky Halloween decorations. With their soft, airy inside and crispy edges, they're already irresistible, but with a touch of Halloween magic, they'll truly become the star of your party table. Perfect for baking, decorating, and of course... devouring on a dark autumn night!

Boodschappenlijstje



Colour Mill Choco Drip Black 125g

CD125BLK
€4.50



Colour Mill Choco Drip Candy 125g

EU125CAN
€8.99



FunCakes Candy Eyeballs set/64

F50340
€3.35



Patisse Madeleine Baking Tray 12 Cavities

P02848
€13.69



Colour Mill Choco Drip Natural White 125g

CD125NWT
€8.99



Colour Mill Choco Drip Orange 125g

CD125ORG
€8.99



FunCakes Baking Powder 80g

F54825
€2.89



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Ingredients

- Colour Mill Choco Drip 125g - Black
- Colour Mill Choco Drip 125g - Natural White
- Colour Mill Choco Drip 125g - Candy
- Colour Mill Choco Drip 125g - Orange
- 64 g butter
- 128 g flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- 3 eggs
- 120 g sugar

Necessities

- Patisse 12-Cavity Madeleine Baking Pan
- Wilton Recipe Right Non-Stick Cooling Rack
- Wilton Comfort Grip Spatula
- Plastic wrap

Step 1: Melt the Butter

Melt the butter in a small pan over medium heat. Let it brown slightly (beurre noisette): cook until the foam subsides and the butter develops a nutty aroma and golden-brown color (3-5 minutes). Pour the butter into a small bowl to prevent further cooking and let it cool to room temperature.

Step 2: Make the Batter

In a separate bowl, mix the flour, baking powder, and salt. In a large bowl, beat the eggs and sugar with a mixer on medium speed until thick and pale yellow (about 5 minutes). Gently fold the flour mixture into the egg mixture in three parts. Add the cooled butter and mix until smooth. Cover the bowl with plastic wrap and refrigerate for at least 30 minutes (up to 1.5 hours).

Step 3: Bake the Madeleines

Preheat the oven to 190 °C (375 °F). Grease the madeleine pan well with butter. Fill each cavity with about 1 tablespoon of batter. Bake for 8-9 minutes until the edges are golden brown and the madeleines have risen to form a nice “hump.” Remove immediately from the pan and cool on a wire rack, shell side up.

Step 4: Decorating

Pumpkins

Use the black Colour Mill Choco Drip to draw pumpkin faces in the empty madeleine mold. Let it set briefly, then pipe a layer of orange Choco Drip over it. Place a madeleine on top and refrigerate for 30 minutes to set.

Ghosts

Draw ghost faces with black Colour Mill Choco Drip. Let it set, then pipe some white Choco Drip over the faces to create ghost shapes. Let it set briefly, pipe black Choco Drip over again, and place a madeleine on top. Refrigerate for 30 minutes to set.

Mummies

Use pink Choco Drip to draw crisscrossing lines on the bottom of the mold. Let it set briefly. Add a layer of black Choco Drip, place a madeleine on top, and refrigerate for 30 minutes. Remove the madeleines from the fridge and attach FunCakes candy eyes to the mummies with a little Choco Drip.

This recipe is made possible in collaboration with Colour Mill.