

# de leukste taarten shop



## Lemon madeleines

These delicious lemon madeleines made by Wilton are perfect as a dessert or as a pastry while drinking coffee. These buttery madeleines have a citrusy zing to them. The batter is made of flour, sugar, butter, eggs, lemon zest and lemon juice. The madeleines are baked in a madeleine pan, in the shape of a shell. As finishing touch, we sprinkled confectioner's sugar on top of the madeleines. Madeleines are super simple to make, and are delicious as a small cake for by the coffee or tea.

## Boodschappenlijstje

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Patisse Madeleine Baking Tray 12 Cavities

P02848  
€13.69



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85

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FunCakes Icing Sugar 900g

F10545

€5.89



## **Ingredients for the Lemon madeleines**

- 64g butter
- 128g flour
- 1/2 teaspoon of baking powder
- 1/8 teaspoon of salt
- 3 eggs
- 85g sugar
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- Confectioners' sugar

## **Other necessities for the Lemon madeleines**

- Patisse Madeleine Pan 12-cavity
- Wilton Recipe Right Non-Stick Cooling Grid
- Wilton Comfort Grip Spatula
- Plastic foil

## **Step 1: The preparation for the Lemon madeleines**

Put some butter in a small pan over medium heat. Cook the butter until the foam decreases, meanwhile keep whisking the butter with a whisk. Continue cooking the butter until it has a dark brown colour, which takes about 3-5 minutes. Remove the pan from the heat and pour it into a small bowl to stop the butter from cooking any further. Put it aside for now and let it cool off to room temperature.



## **Step 2: Making the batter for the Lemon madeleines**

Mix flour, baking powder and salt in a bowl and put it aside for now. Mix the eggs with the sugar in a larger bowl and use a mixer to beat the eggs and the sugar on a medium speed until it has a light yellow colour, which takes about 5 minutes. Now, add the lemon zest and lemon juice to the mix. Use a spatula to add the flour mix to the egg mix in three separate portions. Add some of the cooled off butter to the mix. Cover it with some plastic foil and put it in the fridge for a minimum of 30 minutes to a maximum of 1.5 hours.

## **Step 3: Baking the Lemon madeleines**

Preheat the oven to 190 °C. Butter the cavities of the Madeleine Pan generously and fill each cavity with about 1 spoon of batter. Bake the madeleines for about 8-9 minutes, or until the edges have a golden brown colour. Put the madeleines directly on top of a cooling grid after baking them, with the shell side facing upwards and let them cool off completely. As a finishing touch, you can sprinkle some confectioner's sugar on top of the madeleines.

*This recipe was made possible by Wilton.*