



Valentine Madeleines

Surprise your Valentine with these delicious Valentine's Day madeleines, created by [@hemelssbakken](https://www.instagram.com/hemelssbakken). These light and fluffy cakes are decorated with Wilton Candy Melts, allowing you to get endlessly creative. Make beautiful shapes and figures or add initials to give your madeleines a personal touch. This way, each little cake becomes a unique and heartfelt gift.

Boodschappenlijstje



Wilton Candy Melts Bright White 125g

04-0-0503
€2.85



Wilton Candy Melts Pink 125g

04-0-0507
€2.85



Wilton Candy Melts Red 125g

04-0-0508
€2.85



ScrapCooking Mix for Madeleines 300g

SC8551
€5.99



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



Wilton Madeleine Pan 12-Cavity

02-0-0753
€11.99



Wilton Featherweight Decorating Bag 30cm

02-0-0119
€7.05



Wilton Decorating Tip Round #004

02-0-0297
€1.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Ingredients

- ScrapCooking Mix for Madeleines 300 g
- Wilton Candy Melts® 125g - Red
- Wilton Candy Melts® 125g - Pink
- Wilton Candy Melts® 125g - Bright White
- Wilton Cake Release Spray

Necessities

- Wilton Madeleine Pan 12-Cavity
- Wilton Featherweight Decorating Bag, 30cm
- Wilton Decorating Tip #004 Round
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

Step 1: Bake the madeleines

Preheat the oven to 180 °C (160 °C fan).

Prepare 150 g ScrapCooking Madeleines Mix according to the instructions on the packaging. Spray the Wilton Madeleine Pan with Wilton Cake Release Spray and divide the batter evenly among the 12 madeleine cavities. Bake for 10-12 minutes until lightly golden and fully baked.

Allow the madeleines to cool on the Wilton Recipe Right Cooling Rack.

Step 2: Decorate with Candy Melts

Melt the Wilton Candy Melts according to the instructions on the packaging and pour the three different colours into separate Wilton Decorating Bags fitted with Wilton Decorating Tip #004.

First, pipe hearts and stripes, or any other shapes you like, onto the bottom of the madeleine pan. Then cover the entire base with another colour of Candy Melts and place the madeleines on top. Let them set in the refrigerator for about 1 hour.

This recipe was made possible in collaboration with Wilton.