

Madeleine's



Ingredients & Prep

50 g self-raising flour
50 g caster sugar
50 g butter very soft
1 egg large
1/2 tsp baking powder
1/2 lemon zest only

Suggestion & Tips

Best eaten same day.

Recipe By FoodieBook

Ref: 499

Heading: Bread & Baking

Cuisine: French

Food Type: Vegetarian

No of Portions: 12

Method

Step 1 - Pre-heat oven to 180°C

Step 2 - Place sugar & egg into a bowl, with a food mixer or electric hand mixer beat together until pale yellow (10 mins), add butter & lemon zest & fold with a silicon spatula, add flour & shake baking powder over the top & fold in to form a combined smooth mixture.

Step 3 - For this 12 portion quantity, take a non-stick 12 Madeleine form tray & grease each mould with butter, then fill mould almost to the top using a spoon.

Step 4 - Bake in the oven for between 8 & 12 mins, check from 7 mins onwards, to light golden brown.

Step 5 - Take out when done & leave to cool down, use a plastic knife to gently prize out of the moulds.