

How to Bake French Madeleines

Ingredients

3 eggs, 150g sugar, 1 pinch of salt, a spoonful of raw honey, 210g of unbleached flour, 8g baking soda, 140g butter, 20g milk, orange zest, juice from ½ an orange, and 120g dark chocolate (for chocolate shell)

Crack open all 3 eggs into a separate bowl.

Whisk sugar and salt into egg mixture.

Whisk a heaping spoonful of raw honey into your egg mixture, then gradually mix in the flour and baking soda.

Melt the butter. Once cooled, add butter to the mixture while whisking.

Add milk.

Grate orange zest into mixture.

Squeeze juice of half an orange into your mixture while whisking.

Let mixture rest for one hour in the fridge.

After mixture has rested, squeeze or scoop mixture into Madeleine molds.

Preheat oven to 430 degrees Fahrenheit

Bake for 7 minutes, then reduce heat to 320 and cook for 5 minutes. This will give the Madeleines cookies that nice bump!
While baking, carefully melt the chocolate in the microwave for 15 seconds and stir the chocolate, then melt again for another 15 seconds or until melted.

Once Madeleines are done, remove from oven and let cool on a baking rack.

After molds have cooled, brush layer of melted chocolate into each mold and place Madeleines back into the mods while the chocolate is still hot.

Once finished, place Madeleines in the freezer for 30 minutes.

Pret a Manger! Now it's ready to eat!

To keep Madeleines soft, keep in an closed box.