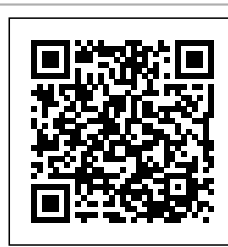


Madelines



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Recipe by: Laura Vitale

Makes About 16

Prep Time: minutes

Cook Time: minutes

Ingredients

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__ 2 Large Eggs

__ 1/2 cup of Granulated Sugar

__ 1 tsp of Vanilla Extract

__ 1 cup of All Purpose Flour

__ 1/4 tsp of Salt

__ 1/4 tsp of Baking Powder

__ 1/2 cup of Unsalted Butter, melted

__ 1/2 tsp of Grated Lemon Zest

__ Powder Sugar, optional

1) Preheat the oven to 350 degrees, spray
2 Madeleine pans with non stick cooking
spray and set aside.

2) In the bowl of a standing mixer fitted
with a whisk attachment, cream together
the eggs and sugar for 3 to 4 minutes on
high speed or until the mixture thickens
and develops a light pale color.

3) Add the vanilla, lemon zest, flour, salt
and baking powder and turn mixer down to
low and slowly stream in the melted butter. Mix until everything is well
incorporated but dont over mix.

4) Divide the batter evenly in the pan and bake for about 8 to 10 minutes
or until lightly golden and brown around the edges.

5) Let them cool for about 2 minutes in the pan, then invert them on a
cooling rack and let them finish cooling. Sprinkle with confectioner sugar
if desired.

