Madelines



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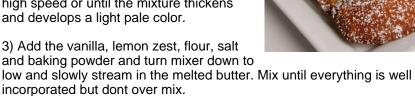
Makes About 16

Prep Time: minutes Cook Time: minutes

Ingredients

- __Ingredients
- __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
- __¼ tsp of Baking Powder
- __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.



- 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.