

Making Madeleines



I am addicted to the Great British Baking Show. The 5 seasons on Netflix are hosted by Mary Berry and Paul Hollywood (swoon~~ah those blue eyes!). Amateur bakers face off in a 10-week competition whipping up their best dishes hoping to be named the best in the U.K. The show is so informative-who knew the British had so many different cakes, breads, puddings, and pastries! Watching all 5 seasons is inspiring me to do more baking and today, I am making lemon flavored Madeleines.



Madeleines are a very traditional French breakfast or tea cake. Perfect madeleines should have a nice hump at the top, indicating a good rise and a lightness in texture. The thinner edges should be golden brown, caramelized and crunchy. According to this recipe, a madeleine pan is nice but not necessary. You can also use a miniature muffin pan.

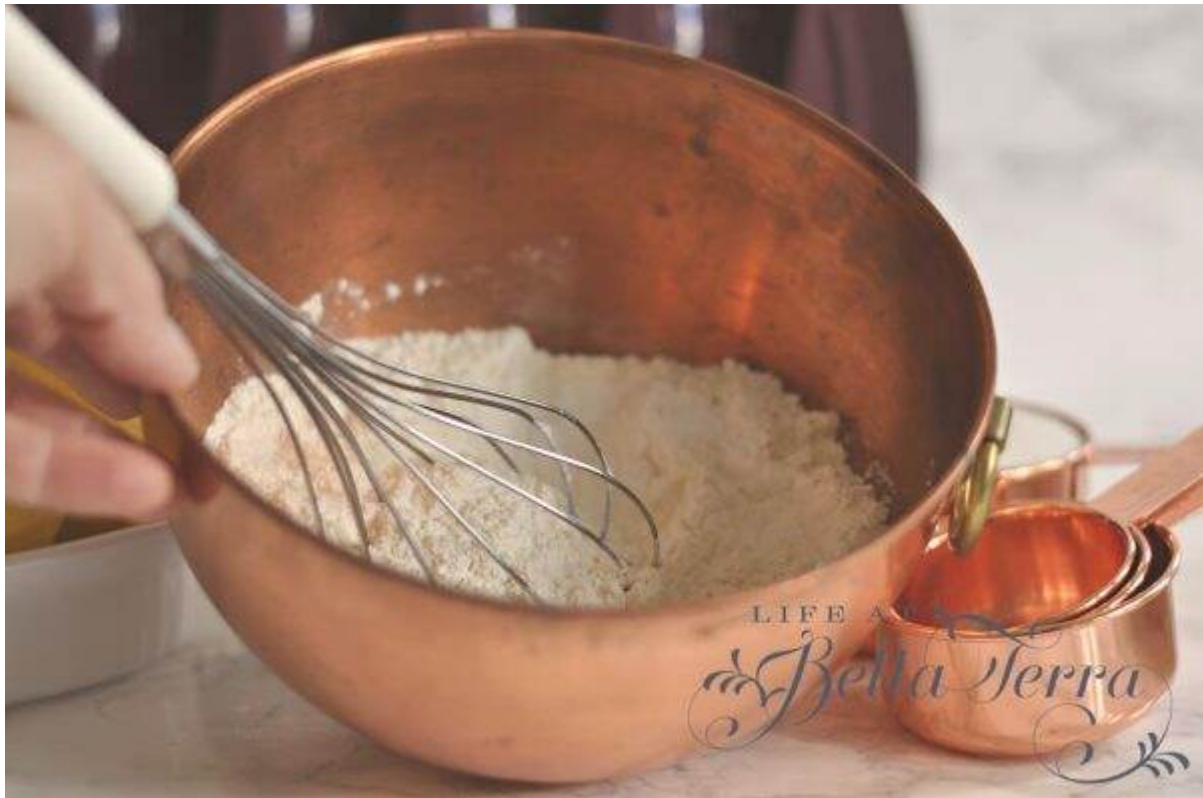
Ingredients and Recipe

This recipe for madeleines is from Dessert University by Roland Messier, executive pastry chef at The White House for 25 years. I took a class from Roland years ago and finally dusted off his cookbook. You can find it [here](#).

Ingredients are rather simple~~flour, baking powder, lemon, sugar, eggs and lots of butter!



Blend the flour and baking powder together.



Zest the lemon~~later the fruit will be juiced for the lemon glaze. This is my favorite zesting tool [here](#).



Using the paddle attachment on your mixer, blend the sugar, butter, lemon zest and salt.



Be careful not to over beat. With the mixer on low, add the eggs and then the egg yolk until well combined.



Stir in the flour mixture and mix until dough is smooth.





Cover the bowl and refrigerate for at least 1 hour.

Baking Preparation

Butter and flour the madeleine pan. The only one I have is a [Tefal](#) silicone one with 8 cakes. Though the recipe stated there isn't a need to butter and flour the non-stick pan, I did so to prevent any sticking. Updated note: I do not like this silicone pan. It buckles in the oven and prevents the batter from laying evenly. See other pan resource [here](#).



Fill the cups 3/4 full. The batter is almost cookie dough-like and it's hard to tell when it's 3/4 full. My first batch produced rather large madeleines. I measured the batter in the second batch (a low heaping tablespoon) and the madeleines were a more normal size. Below is a picture of the first batch pre-oven.



I have a convection oven so I set the temperature at 400 degrees (recipe calls for 425 degrees) and baked them for approximately 8 minutes. That time varied depending on the quantity of the batter.

Finishing Touches

After baking, remove the madeleines immediately from the pan. Mine popped out nicely. Brush each one with the lemon glaze. This silicone basting brush works very well with the delicate cakes (see [here](#)).



This is only the second time I've made madeleines and I really loved this lemon recipe.





These were a big hit with my family! I wonder what Paul Hollywood and Mary Berry would say ☐

Mary

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Madeleines

- 1 1/2 cups plus 2 tablespoons all-purpose flour
- 2 1/4 teaspoons baking powder
- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 teaspoon grated lemon zest
- Pinch salt
- 4 large eggs
- 1 large egg yolk

For the lemon glaze

- 3/4 cup confectioners sugar
- 2 tablespoons strained fresh lemon juice
- 1 teaspoon grated lemon zest

1. Place the flour and baking powder in a medium bowl and whisk to combine.
2. Combine the butter, sugar, lemon zest and salt in the bowl of an electric mixer fitted with the paddle attachment, and mix until smooth. Be careful not to over beat. With the mixer on low speed, add the eggs, and then egg yolk, one at a time, scraping down the sides of the bowl as necessary, and mix until well combined. Stir in the flour mixture and mix until the dough is smooth, 1 minute. Cover the bowl with plastic wrap and refrigerate for at least 1 hour or up to 3 days. The dough will keep in an airtight container, or portioned out in zipper-lock bags, in the freezer for up to 1 month.
3. Preheat the oven to 425 degrees. Make the lemon glaze; Combine the confectioners' sugar, lemon juice, and lemon zest in a medium bowl and whisk to dissolve the sugar.
4. Butter the madeleine or muffin pans and flour them. (If you are using nonstick pans, there is no need to butter and flour them). Spoon the batter into the pans until each cup is about 3/4 full. Bake until risen and golden, about 8 minutes. Remove the pan(s) from the oven, immediately turn the madeleines out of the pans, and brush them with the lemon glaze if desired. Madeleines are best eaten on the day they are baked.