

MADELEINES

yield: 2 dozen

EQUIPMENT

madeleine pan

INGREDIENTS

butter	170g
pastry flour	170g
baking powder	5g
sugar	139g
brown sugar	21g
salt	1g
honey	28g
eggs	187g

DIRECTIONS

1. Preheat oven to 375°.
2. Melt butter and set aside to cool.
3. Sift flour & baking powder set aside.
4. In a large bowl, whisk sugars, salt, honey & eggs until just combined.
5. Add sifted dry ingredients, fold to mix.
6. Add butter, fold just to incorporate.
7. Chill 30 minutes before baking.
8. Using a scoop, fill greased madeleine pan with batter, being careful not to overfill.
9. Bake for 8 minutes or until cookies spring back when lightly touched. Depan when still warm.
10. If using glaze, dip cookies or drizzle glaze.

OPTIONAL GLAZE

cranberry jam*	55g
powdered sugar	200g
water	10g or as needed to thin to desired consistency

* works with any jam, jelly or compote of your choice!

Honey
and
RYE