

Madeleines



Working time: approx. 30 min.



Baking time: approx. 10–15 min.

Ingredients:

3 eggs
1 tsp liquid honey
100 g sugar
1 pinch of salt
120 g flour
¼ tsp baking powder
110 g liquid butter

In addition:

Powdered sugar
dark couverture

Preparation:

Lightly cream the eggs with honey, sugar and salt. Mix the flour with baking powder, sieve and fold under the egg mixture. Add the liquid butter and stir until smooth. Leave the dough for about 1 hour in the fridge. Grease the tin and distribute the dough into the moulds. Ensure that the moulds are not too full. Bake in the preheated oven until golden. Decorate with powdered sugar or chocolate according to taste.

Baking time:

Bake it at 200 °C top/bottom heat (160 °C fan) for approx. 10–15 minutes.

Our product tip: Cake tin Madeleines

Item no. 661806

