



Madeleine Cookies

A variation on the traditional French version, these 'cookies' have a more crispy texture when prepared in the 'small' Madeleine molds.

4 eggs

1½ cups sugar

1 teaspoon orange zest, finely grated

½ teaspoon vanilla extract

½ teaspoon orange oil

2 cups all-purpose unbleached flour

1½ cups butter, 'beurre noisette'

- Melt butter and cook until solids begin to brown and butter is fragrant, this is a 'beurre noisette'
- Preheat Oven to 350 F.
- Butter ENTIRE pan, refrigerate, butter ENTIRE pan a second time, refrigerate, then flour the ENTIRE pan lightly and 'bang out' the excess flour from the Madeleine mold pan.
- Combine eggs, sugar and orange zest in large bowl.
- Heat over hot water, until egg mixture is warm.
- Remove from stove and beat in a mixer at high speed, until they are light, fluffy and 3x in volume.
- Add vanilla and orange oil; fold in flour, then melted butter.
- Be careful not to over-mix after the flour is added.
- Fill a pastry bag, fitted with a #8 plain round pastry tip, with the batter. Pipe batter into the cavities of the Madeleine mold, filling them 2/3 full.
- Bake about 10 minutes, or until tops of the cookies are golden.
- Remove from molds immediately.