

Lemon Zest Madeleines

Adapted from: http://www.marmiton.org/recettes/recette_madeleines-au-citron_44512.aspx

Ingredients:

- 3 eggs.
- 1/2 cup of sugar.
- 3/4 cup of all purpose flour.
- The zest of 2 large lemons.¹
- 3/4 teaspoon of baking powder.
- 6.5 tablespoons of salted butter.
- A little extra butter to coat baking pan.

Preparation:

- Preheat oven to 400F.
- Melt the butter and allow it to cool down.
- In a large bowl, whisk together the eggs and sugar until they froth.
- In a separate bowl, mix together the flour and baking powder.
- Whisk the zest into the egg+sugar mixture and then, little by little, fold the flour into it (one quarter or a third at a time). **VERY IMPORTANT:** fold the flour into the mixture with as few motions as possible. If you stir it around too much, the madeleines won't turn out as fluffy.
- Finally, slowly whisk the melted butter into the batter.
- Let it rest for 30 minutes. In the meantime, lightly coat about 18 madeleine molds with a pastry brush, or a piece of paper towel, dipped in butter.
- Fill each mold with the batter to about 80% full.
- Bake for 8 minutes.
- Enjoy!



¹Variation: replace the lemon zest with 2 teaspoons of either almond or vanilla extract.