

# Lemon and honey madeleines

## Recipe for 24 madeleines

### Description

Fluffy sweets baked in traditional French pastry molds shaped like shells.

### Note

It is important to place the cold madeleines molds on a hot baking sheet to help the formation of the famous bump. You could vary the flavors by using orange zest or chopped rosemary to replace the lemon zest.

### Ingredients

#### For the madeleines

- 3 Unit(s) Egg
- 140 Gr Sugar
- 15 Ml Honey
- 50 Ml Milk
- 135 Gr Butter
- 125 Gr Flour
- 5 Gr Baking powder
- 2 Unit(s) Lime
- 1 Clove(s) Madagascar vanilla
- 25 Ml Vegetable oil

### Preparation

- Preparation time **30.00 mins**
- Preheat your **four** at **320.00 F°**

#### General preparation

Open the vanilla bean with a knife lengthwise and scrape the seeds. Zest the lime.

#### Madeleine preparation

In a small saucepan, melt butter with honey, vanilla pod and seeds. In a bowl, mix flour with baking powder. In another bowl, mix eggs with sugar and milk and mix with flour. Add butter and lime and mix well. Using a pastry bag, fill the madeleine molds. Turn down your oven to 320 °F and bake the madeleines until colored, remove from the molds and let cool. Sprinkle with icing sugar and serve.

**Bon appétit!**