

Madeleines

From Dorie Greenspan's *Baking Chez Moi*. Because the batter can be kept in the refrigerator for several days, we bake 12 mini madeleines each day for 3 days!

Batter

- 2/3 cup (90g) all-purpose flour
- 1 tsp baking powder
- pinch of fine sea salt

- 1/3 (67g) cup sugar
- Finely grated zest of 1 lemon
- 2 large eggs, at room temperature

- 1 tbsp honey
- 1 tsp pure vanilla extract

- 1 stick butter, melted and still warm
- 2 tbsp whole milk

Whisk together the flour, baking powder and salt in a small bowl; set aside.

Working in a large bowl, rub the sugar and lemon zest together with your fingertips until the sugar is moist and fragrant. Add the eggs and whisk energetically. You want the egg-sugar mixture to thicken ever so slightly and pale just a little; this could take a couple of minutes.

When the whisk leaves tracks, beat in the honey and vanilla. Using a flexible spatula, fold in the dry ingredients, folding only until they disappear into the batter.

Finally, fold in the warm melted butter and, when it's incorporated, the milk. You'll have a smooth, shiny batter. Press a piece of plastic film against the surface of the batter and chill for at least 1 hour. (The batter can be kept in the refrigerator for up to 2 days.)

An hour or so before you're ready to bake, butter the molds of a 12-shell madeleine pan, dust with flour and tap out the excess. Even if you have nonstick or silicone madeleine molds, it's a good idea to give them the butter-flour treatment.

(Alternatively, you can use baker's spray, a mix of vegetable oil and flour.)

Spoon the batter into the molds — don't worry about spreading it evenly; the oven's heat will take care of that — and refrigerate for 1 hour more. (I leave the pan bare.)

Centre a rack in the oven, put a large heavy baking sheet (or baking steel) on the rack and preheat the oven to 400°F.

Place the madeleine pan on the hot baking sheet and bake for 11-13 minutes (11 minutes for mini madeleines), or until the cakes are golden and the big bumps on their tops spring back when touched. Remove the pan from the oven and immediately release the madeleines from the molds by rapping the edge of the pan against the counter. Serve them warm with a dusting of confectioners' sugar.