



PREP: 10 min
COOK: 12 min
SERVES: 12

Vanilla Bean Madeleines

These classic french treats are like tiny little cakes, and are absolutely heavenly when they're warm from the oven, especially with the aroma of Vanilla filling the room.

Ingredients

1 cup (150g) plain flour
1/2 tsp baking powder
1/4 tsp flaked sea salt
3 large eggs
3/4 cup (165g) caster sugar
1 tbs (20g) brown sugar
125g butter, melted, plus extra
1/2 tsp [Queen Vanilla Bean Paste](#)
Icing sugar for dusting

Method

STEP 1

In a medium bowl, whisk together the flour, baking powder and sea salt.

STEP 2

In the bowl of an electric mixer, beat the eggs and sugar together until thick and pale (about 10 minutes).

STEP 3

Take the bowl off the stand and sift in the half the flour mixture then use a spatular to fold it in. Add the rest and fold it in then gently fold through the melted butter and Vanilla Bean Paste. Cover the bowl and refrigerate for at least 2 hours or over night.

STEP 4

Pre-heat the oven to 160°C (fan forced) and generously butter a Madeleine tin.

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Method

STEP 5

Spoon the batter into the tin to fill them 2/3 of the way and bake for 8-12 minutes or until golden.

STEP 6

Transfer the cooked Madeleines to a wire rack to cool and re-butter the tin and bake the remaining batter.

STEP 7

When the Madeleines are cool, dust with icing sugar. Best served same day.

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