

Classic Madeleines

1 ½ cups all-purpose flour
1 teaspoon double-acting baking powder
4 large eggs, at room temperature
1 cup sugar
Grated zest of 1 lemon
4 teaspoons vanilla extract
10 tablespoons unsalted butter, melted and cooled
(makes 2 dozen madeleines)

- Using in a mixer with the whisk attachment, beat the eggs and sugar together on medium-high speed until they thicken and lighten in color, around 3 minutes.
- While the eggs and sugar are beating, sift together the flour and baking powder and keep in a bowl on hand.
- Beat in the lemon zest and vanilla. Switch to a large rubber spatula and gently fold in the dry ingredients, followed by the melted butter.
- Cover the batter with plastic wrap, pressing the wrap against the surface to create an airtight seal, and chill for at least 3 hours. The longer this chills the better, we keep ours in the fridge overnight. The chilling helps create the characteristic humps on the back of the cookies.
- When you are ready to bake the cookies, preheat the oven to 400 degrees F (200 degrees C).
- Generously butter your pan, dust the insides with flour and tap out the excess. If the pan is nonstick, better to be safe than sorry and butter and flour it. We use Pam for Baking whenever a recipe calls to butter and flour the pan. It's so much easier and less messy and hasn't failed us yet! Then place the pan on a baking sheet for easy transportability.
- Spoon the batter into the molds, filling them almost to the top. One heaping spoonful is about right. Don't worry about smoothing the batter, it will even out as it bakes.
- Bake large madeleines for 11 to 13 minutes, small ones for 8 to 10 minutes, or until the cookies are puffed and golden and spring back when touched.
- Remove the cookies by either rapping the pan against the counter (the madeleines should drop out) or gently running a knife around the edges of the cookies. Allow the madeleines to cool on a cooling rack.
- Sprinkle powdered sugar on top and serve warm or at room temperature.