



Lemon madeleines

NIBBLEDISH CONTRIBUTOR

Ingredients

150g plain flour
1 teaspoon baking powder
80g caster sugar
2 eggs
100g unsalted butter - melted and cooled
1 unwaxed lemon - juice + finely grated zest

To finish: icing sugar for dusting

Instructions

- Brush madeleine pan with butter and dust with flour, remove excess flour, set aside
- Preheat oven to 190 degree celsius (375F/ Gas Mark 5. For fan-assisted oven, reduce temperature by 20 deg. Celsius)
- Cream butter, eggs, lemon juice and sugar till pale yellow and fluffy
- Sieve flour and baking powder into mixture, one-third at a time.

- Fold in grated lemon zest until well incorporated
- Fill the madeleine pan up to two-thirds full.
- Bake on the middle of the oven for 15 minutes (or until cooked)