

VANILLA ORANGE MADELEINES

24 MADELEINES

1 HOUR

INGREDIENTS

10 tablespoons unsalted butter, plus extra for madeleine pans

1 tablespoon honey

2 large eggs, at room temperature

½ cup granulated sugar

1 cup all-purpose flour

1½ teaspoon baking powder

½ teaspoon salt

1 vanilla bean, scraped

Zest of 1 orange

Place butter in sauce pan over medium heat, cooking until the butter smells nutty and takes on the color of strong brewed tea. Don't let it burn! Add the tablespoon of honey, stir and set aside.

Cream the sugar and eggs together in a mixing bowl with an electric whisk at high speed until doubled in volume, set aside.

Stir together the flour, baking powder, vanilla bean, orange zest and salt. Set aside.

Melt a pat of butter and brush your madeleine molds generously. Put in the refrigerator to chill.

Add the flour mixture to the sugar and egg mixture slowly, stirring with a wooden spoon to combine.

Drizzle the honey/butter mixture into the batter, stirring until combined. Cover the batter with plastic wrap and put it in the refrigerator to chill for at least an hour, up to one day.

When ready to bake madeleines, preheat oven to 400 degrees. In your buttered madeleine pan, drop batter with a teaspoon until molds are 2/3 full. Careful not to overfill, otherwise the wonderful madeleine hump won't develop!

Bake for 8-10 minutes, until golden brown. Let cool in pan for 30 seconds before tipping onto cooling rack.

