

FRENCH MADELEINES RECIPE

The Recipe

<https://www.cuisinedaubery.com/recipe/french-madeleines-recipe/>

Delicious French madeleines with a perfect shape and a great fluffy texture, like in France

Chef: Lenôtre

Preparation Time: 40 Minutes

Cooking Time: 11 Minutes

Yield: 24 madeleines

Skill: Easy Level

Cuisine: French Cuisine

Courses: Madeleine, Small Cake,

Ingredients

For 24 madeleines

3 Eggs 1/3 Cup or 150 grams. Remove the eggs from the refrigerator 30 minutes to 1 hour in order to set at room temperature

1/2 Cup Sugar (130 grams) White sugar, no brown sugar please !

1 teaspoon Vanilla Sugar (8 grams) For the recipe, see [HERE](#)

1 teaspoon of Honey Raw Honey is always better than the «liquid» honey

1 teaspoon of Vanilla Extract

1 1/2 Cup Flour (210 grams)

2 teaspoons Baking Powder (9 grams)

3/4 Cup Butter (170 grams)

1 pinch of Salt

For 12 madeleines

1 1/2 Eggs 3 Tablespoons or 75 grams. Remove the eggs from the refrigerator 30 minutes to 1 hour in order to set at room temperature

1/3 Cup Sugar (65 grams) White sugar, no brown sugar please !

1 teaspoon Vanilla Sugar (4 grams) For the recipe, see [HERE](#)

1/2 teaspoon of Honey Raw Honey is always better than the «liquid» honey

1/2 teaspoon of Vanilla Extract

3/4 Cup Flour (105 grams)

1 teaspoon Baking Powder (4.5 grams)

1/3 Cup Butter (85 grams)

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1 pinch of Salt

For 18 madeleines

2.2 Eggs 1/4 Cup or 110 grams. Remove the eggs from the refrigerator 30 minutes to 1 hour in order to set at room temperature

1/2 Cup Sugar (97.5 grams) White sugar, no brown sugar please !

1 teaspoon Vanilla Sugar (6 grams) For the recipe, see [HERE](#)

3/4 teaspoon of Honey Raw Honey is always better than the «liquid» honey

3/4 teaspoon of Vanilla Extract

1 Cup Flour (157.5 grams)

1 teaspoon Baking Powder (6.7 grams)

1/2 Cup Butter (127.5 grams)

1 pinch of Salt

Steps

Take the Butter out of the fridge and let it warm at room temperature, 30 minutes to one hour

Left: Here's how the Butter should look like

Do not melt your butter ! It would become too hot !

Make sure the butter is not hot ! A butter too hot would activate the baking powder before baking : the madeleines would be flat and would not look as beautiful !

The Batter

1. Whisk the the Eggs (3), the Sugar (1/2 Cup or 130 g), the Vanilla Sugar (1 teaspoon or 8 g), the Honey (1 teaspoon), the Salt (1 pinch) and the Vanilla Extract (1 teaspoon).

2. Whisk until doubled in size

3. My advice to get better results : your Eggs should be at room temperature, the Sugar must be white, not brown, the best Honey for this recipe is a thick "raw" honey. If you live in the States, Trader Joe's sells a "Organic Raw Honey" that is thick and perfect for this

The powders

4. Sift the Flour (1 1/2 Cup or 210 g) and the Baking Powder (2 teaspoons or 9 g) over the mixing bowl

5. Combine, using a spatula

6. The batter may seem a bit thick. Wrap airtight

7. Place the batter in the refrigerator for 1 hour

8. Add in the Butter (3/4 Cup or 170 g) (soft !) and mix

9. Cover with saran wrap

Resting the batter

10. You will need to wrap the batter with plastic wrap (the plastic wrap must touch the batter, and not cover the bowl)

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11. You will need to place the batter in the refrigerator for 4 hours, that's a secret !

Softening the batter

12. Let the batter soften (it's too hard) at room temperature for about 30 minutes to one hour

Preparing the pans

Metallic Molds : To purchase online, see [HERE](#)

Silicone Molds : To purchase online, see [HERE](#)

You will need good madeleines molds.

Silicon Molds : You may want to avoid silicon molds as the madeleines would be too soft, but you have no choice, then use silicon molds. Silicon molds make madeleines less crusty, however some people like it that way !

Metallic Molds : I prefer Metallic pans. If you want to purchase metallic madeleine pans, the best brand is GOBEL. In the States, you can find them at the store "Sur La Table"

With Metallic Molds, you will need to coat them with a spray

Sur La Table

161 W Colorado Blvd

Pasadena, CA 91105

USA

I do NOT recommend to coat the molds with butter, which will brown your madeleines !

- Coating Silicon Molds : if you use silicon molds, you don't need oil or butter

- Coating Metallic Molds : When using metallic pans, you need to spray oil. Alternatively, you may brush melted butter and then sprinkle some flour, to make sure the madeleines will not stick, but be aware of this inconvenient : the bottom of the madeleines will get brown

Using a Pastry Bag

Take the batter out of the fridge

To pour into the pans, pastry chefs

The pastry tip size should be 0.55" (or 35/64" or 1.4 cm) in diameter use a Pastry Bag. Another option is to simply use a spoon

Push and squeeze the Pastry Bag inside the tip firmly to avoid the batter to go out the Pastry Bag while you are transferring your batter

Filling the molds

13. You need to fill the pans not more than 80% of their volume

Another resting time...

14. Make sure to not "overload" with too much batter !

15. Then place the mold in the fridge for about 15 minutes.

Preheating the oven

16. Meanwhile, preheat the oven at 400 F / 200 C

17. If you have a pizza stone, place it into the oven

Baking the madeleines

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18. Place the pans in the preheated oven at 400 F / 200 C for 8 minutes to 11 minutes until golden
19. The batter melts
20. The batter fills the cavities
21. The center starts rising
22. The nice shape with the bump appears !

You are done !

You may use a rubber spatula if the madeleines are sticking to the pan

Turn the madeleines and leave them on the molds

Turning the madeleines avoid them to continue baking inside the hot pan

Hints

Let's sum up : to make tasty and madeleines with a good shape :

batter must rest 4H in the fridge,

oven temperature must be quite hot, preheated 30 minutes,

and batter must NOT be mixed before being poured into the pans.

If with these pieces of advice you don't get the result you expect, start by changing brands of baking powder, flour, and try another recipe of madeleines that we have on my website