

MARBLED MADELEINES

The Recipe

<https://cuisinedaubery.com/recipe/marbled-madeleines/>

Delicious marbled madeleines, where rich chocolate meets fragrant vanilla for a treat that's as delightful to look at as it is to taste!

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Madeleine, Small Cake

Ingredients

For 24 Madeleines

3/4 Cup Butter (180 grams)
4 Eggs 1/2 Cup or 200 grams
1/2 Cup Sugar (100 grams)
4 Tablespoons Vanilla Sugar (50 grams) For the recipe, see [HERE](#)
1 Vanilla Bean
2 Tablespoons Honey (50 grams)
4 Tablespoons Milk (50 grams)
1 1/3 Cup Flour (200 grams)
1/2 Cup Corn Starch (50 grams)
1 teaspoon Baking Powder (7 grams)
*Chocolate Batter
2 Tablespoons Cocoa Powder (12 grams)
4 tablespoons of Milk

For 18 Madeleines

1/2 Cup Butter (135 grams)
3 Eggs 1/3 Cup or 150 grams
1/3 Cup Sugar (75 grams)
3 Tablespoons Vanilla Sugar (37.5 grams) For the recipe, see [HERE](#)
1 Vanilla Bean
2 Tablespoons Honey (37.5 grams)
3 Tablespoons Milk (37.5 grams)
1 Cup Flour (150 grams)
1/3 Cup Corn Starch (37.5 grams)

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1 teaspoon Baking Powder (5.2 grams)
*Chocolate Batter
1 Tablespoon Cocoa Powder (9 grams)
3 tablespoons of Milk

For 12 Madeleines

1/2 Cup Butter (90 grams)
2 Eggs 1/4 Cup or 100 grams
4 Tablespoons Sugar (50 grams)
2 Tablespoons Vanilla Sugar (25 grams) For the recipe, see [HERE](#)
1 Vanilla Bean
1 Tablespoon Honey (25 grams)
2 Tablespoons Milk (25 grams)
2/3 Cup Flour (100 grams)
3 Tablespoons Corn Starch (25 grams)
1 teaspoon Baking Powder (3.5 grams)
*Chocolate Batter
2 teaspoons Cocoa Powder (6 grams)
2 tablespoons of Milk

Steps

Here's the recipe video:

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