

# Lemon and honey madeleines

## Recipe for 24 madeleines

### Description

Small soft cakes baked in traditional French pastry molds in the shape of a shell.

Refreshing flavors of lime and island vanilla.

### Note

It is important to place the cold madeleine mold on a hot baking sheet to cause the famous madeleine bump to form. You could vary the flavors by using orange zest or chopped rosemary.

In a silicone mold, the dent is less likely to form, since silicon is not a good heat diffuser.

### Ingredients

For the honey and lime and vanilla madeleines

- 3 Unit(s) Egg
- 140 Gr Sugar
- 15 Ml Honey
- 50 Ml Milk
- 135 Gr Butter
- 125 Gr Flour
- 5 Gr Baking powder
- 2 Unit(s) Lime
- 1 Clove(s) Madagascar vanilla
- 25 Ml Vegetable oil

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **320 F°**

### Set up

Open the vanilla bean with a knife lengthwise and scrape the seeds. Zest the lime.

### Madeleine preparation

Melt the butter and let it cool. In a bowl whiten the eggs and sugar, add the oil, flour and baking powder. Stir in the cold melted butter, then the milk. Finish by adding the honey and lime zest. Cover the preparation with cling film, rest for 1 hour in the fridge. 10/12 minutes cooking time 320°F

**Bon appétit!**