

Madeleine cake, honey and butter

Recipe for 12 Tapas

Description

Note

The little bump on top of the madeleine is only due to the mold.
You will get best results with metal molds (not silicones)

Ingredients

Madeleines

- 500 Berries Whole wheat flour
- 18 Gr Baking powder
- 500 Gr Egg
- 430 Gr Sugar
- 25 Gr Honey
- 500 Gr Melted butter

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **390 F°**
- Resting time **60 mins**

Baking

Sieve the baking powder with the flour.

Whip the sugar with eggs until ribbon consistency.

Melt the butter and add some honey.

Fold the flour into the sugar mix using a spatula, then add the butter-honey mix.

Pour the mix in a pastry bag and let cool down in the fridge.

Grease the molds and fill them using the pastry bag (about 20g each)

Bake in the oven for about 5 minutes.

Bon appétit!