



Lemon Madeleines

What to collect

Ingredients	Equipment
120gm butter	2 x 12 hole madeleine trays
2 lemons, finely grated rind	electric mixer
3 eggs, at room temperature	spatula
100gm caster sugar	zester
1 tablespoon brown sugar	sifter
1 tablespoon honey	small saucepan
175gm plain flour, sieved	
1 teaspoon baking powder	
Lemon Sugar	
40gm pure icing sugar, sieved	
1 lemon, finely grated rind	

What to do

1. Melt butter in a saucepan over low heat, add lemon rind and set aside until cooled to room temperature but still liquid. (2-3 minutes)
2. Whisk eggs, sugars, honey and a pinch of salt in an electric mixer until pale & fluffy (4-5 minutes). Sift flour & baking powder over egg mixture and fold through.
3. Fold in butter mixture a little at a time until just incorporated, cover and refrigerate for 2 hours.
4. Preheat oven to 180C. Divide mixture between two buttered 12 hole madeleine moulds (do not spread it out).
5. Bake until golden and cooked through (8-10 minutes)
6. Tap tray to release madeleines.
7. Meanwhile, for lemon sugar, combine ingredients in a bowl. Serve warm, dusted with lemon sugar.