

Lemon and Lavender Madeleines



Ingredients (40 pieces):

1 cup all purpose flour
3 eggs
½ tsp bicarbonate of soda
2/3 cup sugar
½ cup unsalted butter (melted)
1 lemon (rind)
1 tbsp lemon zest
½ tsp of lavender flowers
1 tsp vanilla extract
Icing sugar for dusting

Special Equipment Needed: Madeleine Mould

Method:

1. Generously grease madeleine mould.
2. Preheat oven to 160 degree for 10 minutes.
3. Beat eggs with sugar until creamy yellow.
4. Add melted butter, lemon rind, zest and vanilla extract and mix well.
5. Sieve flour and bicarbonate of soda together.
6. Gently fold flour mixture into the batter ensuring so there are no lumps.
7. Sprinkle the mixture with lavender flowers and gently fold into the batter.
8. Spoon batter into the greased mould but do not overfill.
9. Bake madeleine's for 12-14 minutes depending on size.
10. Let cool in the pan for 5 minutes before removing.
11. Dust with icing sugar to serve.

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