

# Chocolate and Orange Madeleines Recipe

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Prep. time : 20 minutes

Cook time : 15 minutes

Ready in 35 minutes

Level : Basic

## Ingredients:

- All purpose flour 70g (2.5oz)
- Cocoa powder 20g (0.7oz)
- Baking powder 2g (0.7oz)
- Sugar 100g (3.5oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Butter, melted 100g (3.5oz)
- Zest of one orange
- Extra butter and flour for the mold

## Directions

1. Sift the dry ingredients – flour, cocoa powder, and baking powder into a bowl.
2. In another bowl whisk the eggs with sugar and orange zest until incorporated. Mix in melted butter and stir until the mixture becomes homogenous.
3. Fold in dry ingredients.
4. Prepare the molds – brush them with melted butter twice, and sprinkle with flour.
5. Pipe the batter into the molds.
6. Bake Madeleines at 200°C (400°F) for 12-15 minutes, until Madeleines spring back once pressed with the finger.
7. When Madeleines are done, remove them from the mold onto a cooling rack immediately, and dust them with powdered sugar.