

Authentic French Madeleines

Ingrédients

- 120g of eggs
- 100g of granulated sugar
- 35g of milk
- 125g of flour
- 5g of baking powder
- 160g of butter
- 300g of icing sugar
- 150g of fresh orange juice

Préparation

1. For a snack, what could be better than a few small madeleines?
2. Accompanied by tea, fruit juice, jam, or plain, they delight everyone :-). Once again, I took a recipe from the book *A la Folie* by Raphaële Marchal, the one from Fabrice le Bourdat of the pâtisserie Blé Sucré, and I made the classic small madeleines, but also his signature madeleine, giant with an orange glaze (the madeleine of sharing).
3. I also added a bit of powdered vanilla, but according to your taste, you can add (or not) whatever you like.
4. Melt the butter and let it cool slightly.
5. Beat the eggs with the sugar to lighten them, then add in order the milk, sifted flour, baking powder, and butter.
6. Chill the batter in the refrigerator overnight.
7. The next day, butter and flour your mold (or not, if you're using silicone).
8. Pour the batter into it (do not completely fill the molds, to avoid your batter overflowing the mold).
9. The delicate part of making madeleines is the baking.
10. I will give you here the times and temperature given in the book: preheat the oven to 210°C, when the oven is hot put them in, then lower the oven to 160°C for 25 to 30 minutes of baking.
11. Note that it's the thermal shock between the (cold) batter and the (very hot) oven that allows madeleines to get a nice bump.
12. In my case, having a rather old gas oven, the temperatures given in the book did not allow me to get bumpy madeleines on the first try, and I eventually had to bake them at about 280°C until the bump formed before lowering to 180-200°C for the end of baking.
13. All this to say that the oven temperature is crucial for getting nice madeleines, and depending on your oven, you may need 2 or 3 tries before finding the ideal baking mode :-). Once the madeleines are cooked, wait for them to cool slightly before unmolding, then prepare the glaze if desired.
14. I decided to prepare 1/3 of this amount, which to my taste was enough to glaze the giant madeleine.
15. It had a good orange flavor and a crisp and melt-in-your-mouth glaze without being too sweet.
16. You just need to mix the sugar with the orange juice, then pour the glaze over the warm madeleine(s).