

Chocolate marbled madeleines

Ingrédients

- 2 eggs
- 80g sugar
- 30g milk
- 120g flour
- 8g baking powder
- 110g butter
- 1 vanilla bean + 5g flour
- 10g cocoa powder without sugar

Préparation

1. How about some madeleines for a snack?
2. And if they are marbled and filled with chocolate spread, it's even better!
3. Optional: 4 to 5 tablespoons of spread Recipe : Melt the butter and let it cool.
4. Whisk the eggs with the sugar, then add the milk.
5. Add in the sifted flour and baking powder, then finish with the melted butter.
6. Divide the dough in two.
7. Add the cocoa to the first part, and the vanilla beans and flour in the second.
8. Pour the doughs into two piping bags and place in the refrigerator overnight.
9. The next day, preheat the oven to 220°C.
10. Pipe the two doughs alternately in the buttered and floured moulds, then marble them with a knife or a toothpick.
11. Put the madeleines in the oven, then after 3 minutes of cooking lower the temperature of the oven to 180°C and continue cooking for another 8 minutes.
12. When you take them out of the oven, let them cool down and remove them from the mould.
13. If you want to fill them, pour some spread into a piping bag and fill the madeleines from underneath.
14. Finally, enjoy!