



Lemon Madeleines

Ingredients - Makes approx. 30 bite size pieces

2 x free-range eggs
100g Castor sugar
100g Plain flour
1 x lemon zest & juice
100g butter melted, and cooled slightly
¾ tsp baking powder

Method

- Preheat your oven to 200°C, brush a Madeleine tray with a little melted butter or spray with tremwax.
- Whisk together the eggs and the sugar in a bowl until frothy, then gently whisk in the remaining ingredients. Leave the mix to rest for 20 mins in a fridge, then carefully fill the greased Madeleine tray.
- Bake for 8-10mins, or until the mixture has risen a little in the middle and is fully cooked through
- Once cooked transfer on to a wire cooling rack, the Madeleine are best eaten within an hour of being cooked.
- For extra flavor you could brush with a lemon syrup or even just squeeze over some fresh lemon juice

Happy Cooking!!

Dan x