

## Madeleines - David Lebovitz

Makes 16 Servings

Yield: 16

*These cookies are not as sweet as some. In the French culture, they prefer less sweet cookies or desserts. Add 1-2 more tablespoons of sugar if preferred.*

*Carolyn T's Blog: [TastingSpoons.com](http://TastingSpoons.com)*

*Source: My Paris Kitchen, David Lebovitz*



**2 large eggs**  
**1/2 cup sugar or more if you like them sweeter**  
**1 cup flour**  
**1 1/2 teaspoons baking powder**  
**1/2 teaspoon kosher salt**

**1/4 teaspoon vanilla bean paste**  
**8 tablespoons unsalted butter**  
**1 tablespoon honey**  
**More melted butter to brush on madeleine pan**

1. In bowl of stand mixer fitted with whip attachment, cream eggs and sugar on high speed until doubled in volume, 3-5 minutes.
2. Stir in flour, baking powder, salt and vanilla bean paste. Cover bowl and let rest for one hour. While batter is resting, melt butter and honey in small saucepan. Remove from heat and cool to room temp, about 1 hour.
3. Drizzle butter/honey mixture (rewarm slightly if necessary, to liquify it) into the batter, stirring until batter is smooth. Cover and let batter rest for one hour or more.
4. Preheat oven to 400°F. Brush madeleine indentations with melted butter.
5. Fill each indentation 3/4 full with batter. Rap the mold on the counter to level the batter. Bake for 8-10 minutes, or until they spring back when you touch them in the center. Remove from oven, wait 30 seconds, then tip them out onto a cooling rack. Madeleines are best enjoyed warm, or the same day they're made. If not, freeze them. If you have just one madeleine pan like I do, wash it well and dry it in between each batch of baking.