

## Olive Oil Orange Madeleines

Carolyn T's  
Main Cookbook

Servings: 24



**1 cup all-purpose flour, plus 1 tablespoon**  
**1/4 cup sugar**  
**1/4 teaspoon baking soda**  
**1/4 teaspoon baking powder**  
**1 whole egg**  
**1 whole egg yolk, whisk egg and egg yolk together**  
**1 cup orange juice, reduced (see instructions)**  
**1/2 cup whole milk, approximately, maybe up to 7/8 cup**  
**3/4 cup extra-virgin olive oil (use light olive oil if you have it)**  
**1 1/2 teaspoons vanilla**  
**1 teaspoon orange zest**

***Blog: Carolyn T's Blog:***  
***<http://tastingspoons.com>***

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*Per Serving (excluding unknown items): 101 Calories; 7g Fat (65.8% calories from fat); 1g Protein; 8g Carbohydrate; trace Dietary Fiber; 18mg Cholesterol; 24mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.*

*Notes: If you don't have whole milk, use whatever milk you have with some heavy cream (2-3 tablespoons). If you don't have any cream, add about a tablespoon of melted butter. If you want to, reduce the amount of olive oil by about 2 T. - the cookies may be plenty rich.*

*Description: The olive oil flavor definitely comes through in this cookie. Healthier than butter, providing you don't mind the different taste between traditional butter cookies.*

1. Preheat oven to 350. (You might try 325 and bake a minute longer.) Prepare a Madeleine mold by coating lightly with extra olive oil.
2. Over a large mixing bowl, sift to combine the flour, sugar, baking soda and baking powder. Set aside.
3. Pour the orange juice into a small heavy duty saucepan. Bring the juice to a boil and simmer, allowing the juice to bubble, until it's reduced down by 75%, about 10-15 minutes (done at a low simmer). When most of the water is boiled off, the juice will suddenly begin to caramelize, so watch it carefully. Remove when it gets to the color of brown sugar, but before it burns. Pour the juice into a 1-cup measuring cup. Pour milk into the cup until it reaches 1 cup.
4. Make a large well in the center of the flour mixture and pour in the whisked eggs, milk/OJ mixture and olive oil. Whisk to combine the liquids and slowly draw in the dry ingredients, whisking until incorporated. The mixture should be fairly smooth before you draw in more dry ingredients. If necessary, strain to dissolve any lumps of flour. Stir in vanilla and orange zest.
5. Pour the batter into the prepared mold to 3/4 full and place on a baking sheet. Bake for 15 – 24 minutes, depending on the size of the Madeleine pans used. The cakes should be nicely golden browned and firm to the touch.