

Roasted Stone Fruit with Olive Oil Madeleine Cakes

Carolyn T's
Main Cookbook

Servings: 8

Author: Maybe from a cookbook by Nancy Silverton



STONE FRUITS:

- 1 1/2 cups sugar
- 1 cup water
- 1/4 cup chamomile flowers, or 1 chamomile tea bag
- 8 whole peaches, or plums
- 1 teaspoon vanilla

OLIVE OIL MADELEINES:

- 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
- 3/4 cup whole milk
- 3/4 cup extra-virgin olive oil
- 1 1/2 teaspoons vanilla

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

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Per Serving (excluding unknown items): 482 Calories; 23g Fat (41.2% calories from fat); 4g Protein; 68g Carbohydrate; 2g Dietary Fiber; 56mg Cholesterol; 77mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 3 Other Carbohydrates.

1. FRUIT: Preheat oven to 375. In a medium saucepan combine the sugar and water. Bring to a boil over high heat, stirring to dissolve sugar. Add the chamomile and vanilla. Reduce heat to medium and simmer for 5 minutes. Strain through a sieve into an 8-inch baking dish.
2. Arrange the stone fruit, cut side down, in the syrup. Roast for 10 minutes, then turn so the cut sides are up. Baste the fruit with the baking liquid. Roast for an additional 5-8 minutes, until the fruit is tender, but still retains its shape.

CAKES:

1. Preheat oven to 350. 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. Make a large well in the center and pour in the eggs, milk 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.
3. 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 browned and firm to the touch.

SERVING:

1. Place one or 2 cakes on each dessert plate and pour the syrup over the cake. Place 2 fruit halves on each plate and finish with lightly sweetened whipped cream.