

Madeines

with Lemon Glaze

These olive oil madeines have the signature hump and are moist and full of flavor! They are the perfect afternoon snack and are so easy to make!



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- ¾ cup mild, extra virgin olive oil (150g)
- ½ cup milk (80g)
- 3 tablespoons heavy cream (45g)
- 1 tablespoon honey (23g)
- 1 tablespoon lemon zest

Brush three 12-capacity madeleine pans with olive oil or melted butter and dust with flour.

Beat eggs at high speed for 3 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until well combined.

Add milk, heavy cream, honey and zest. Stir in cake mix and mix until just combined.

Refrigerate for 30 minutes. 15 minutes before taking the madeleine dough out of the fridge, preheat oven to 350°F and place madeleine pans in freezer.

Remove dough from fridge and pipe or spoon the dough into madeleine shells filling each about ¾ full (the dough will be runny).

Bake for 10-12 minutes or until brown on the bottom.

Remove from madeleine pans with the back of a knife.

the Glaze

YOU WILL NEED

- ½ cup powdered sugar (56g)
- 1 tablespoon lemon juice
- ½ tablespoon water

Mix powdered sugar, lemon juice and water until smooth.

Dip the scalloped side of the warm madeines in the glaze. Set the madeines scalloped side up on a cooling rack and allow to set before storing.

Madeines are best enjoyed warm the day of baking, but can be stored for 1-2 days in an airtight container.