



## PRINCESS MADELYN'S MADELEINES

CATEGORY: COOKIES

SERVING SIZE: 12 COOKIES

PREP TIME: 10 MIN.

COOK TIME: 10 MIN.

INGREDIENTS	DIRECTIONS
1/4 cup All Purpose Flour	<b>1.</b> Preheat oven to 375 degrees.
1/4 cup Cake Flour	<b>2.</b> Sift flours and salt together and set aside.
Pinch of Kosher Salt	<b>3.</b> Beat egg yolks in mixer until light & fluffy, 3-5 minutes.
2 large Egg Yolks	<b>4.</b> Add sugar & vanilla & continue to mix, 3-5 minutes.
1 large Egg	<b>5.</b> Gently add in flour and then fold in 4 T. of melted butter.
1/4 cup granulated sugar	<b>6.</b> Brush 2 T. melted butter into molds and dust with flour.
1 1/2 tsp Pure Vanilla	<b>7.</b> Spoon batter into molds, just to top of mold.
4 T. Unsalted Butter, Melted	<b>8.</b> Bake approximately 10-12 mins, depending upon your oven's temperature. Remove when tops are lightly golden brown
2 T. Unsalted Butter, Melted	and tops spring back when pressed.
	<b>9.</b> IMMEDIATELY turn onto a clean tea towel or kitchen towel.
	<b>#CBTips:</b> Using a towel to turn the Madeleines onto
	eliminates the wire rack lines from forming. Turning
	them out immediately prevents them from sticking.

