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by ewfood

Chocolate madeleines

Ingredients

100g butter, chopped, plus extra for greasing

75g dark chocolate, broken into pieces

75g plus 1 tbsp plain flour

1/2 tsp baking powder

Pinch salt

2 eggs

100g plus 4 sp caster sugar

Icing sugar, sifted, for dusting

Preparation Time

15

min

Preparation

- 1 Preheat the oven to 180C / 350F / gas 4. Grease a 12-hole madeleine tin with butter.
- 2 In a small saucepan, heat the butter and chocolate together over a low heat until just melted, then set aside to cool. Sift the flour and baking powder into a bowl, and add the salt. In a large bowl, beat the eggs and sugar together until the mixture is light in colour, using an electric hand mixer then whisk in the chocolate mixture. Using a metal spoon, gently fold in the flour mix, then divide the mixture between the holes in the prepared tin, taking care not to overfill.
- 3 Bake in the hot oven for 10-12 minutes until the cakes are firm to the touch. Remove from the oven and leave the madeleines in the tin to cool for 10 minutes, then turn out on to a wire rack to cool completely and dust with icing sugar.

Cooks Note

Preparation time: 15 minutes

Cooking time: 15-17 minutes

Makes: 12-14 madeleines
