

MAKE YOUR OWN ...

Madeleines



What is a madeleine?

Madeleines are small French cakes (**les gâteaux**) in the shape of a shell, often eaten with a coffee (**un café**) in the morning or for afternoon tea (**le goûter**). They are believed to come from Commercy in Lorraine in the late 18th Century. A young (**jeune**) maid followed her grandmother's recipe for King Stanislas at Commercy Castle (**Château de Commercy**).



Ingredients:



- 2 eggs (**des œufs**)
- 100g caster sugar (**du sucre**)
- 100g plain flour (**de la farine**)
- Juice and zest of 1 lemon (**du citron**)
- $\frac{3}{4}$ tsp of baking powder (**de la levure**)
- 100g butter (**du beurre**), melted

You will need a baking tray. If you don't have a shell-shaped tray, use a standard cupcake baking tray instead.

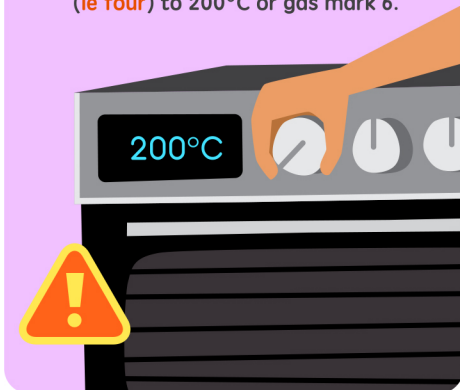


Method :



Important note: This recipe uses a hot oven so make sure you ask an adult to help you.

- 1** Get an adult to preheat the oven (**le four**) to 200°C or gas mark 6.



- 2** Whisk (**fouette**) the eggs and sugar in a bowl until frothy, then add the baking powder, flour, lemon juice and zest.



- 3** Get an adult to melt the butter and add this.



- 4** Leave to stand for twenty (**vingt**) minutes, then pour the mixture (**la pâte**) into your tray, making twelve (**douze**) to sixteen (**seize**) cakes.



- 5** Bake (**fais cuire**) for eight (**huit**) to ten (**dix**) minutes.



- 6** Leave to cool down.

