

Chocolate Madelaine's

Recipe for 20 unités



Description

A rich gooey chocolate Madelaine lightly sprinkled with icing sugar.

Note

For best results, make the cookie dough the day before. Then cook when ready to consume.

Ingredients

Madelaine dough

- 115 Gr Egg
- 100 Gr Sugar
- 22 Gr Honey
- 45 Gr Milk
- 130 Gr Flour
- 20 Gr Cocoa powder
- 8 Gr Baking powder
- 150 Gr Melted butter

Finishing

- 50 Gr Icing sugar

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **360 F°**

Madelaine cookies

In a stand mixer, combine the eggs and sugar. Mix until you obtain a nice ribbon.

In a small saucepan or frying pan, warm the milk and honey together.

Sieve the flour, baking powder and cocoa powder.

Once the eggs and sugar are a nice ribbon, add the warm milk and honey mixture, and stir with a rubber spatula.

Next, add the flour, mix well, and finish by incorporating the melted butter.

Ideally, let the mix rest in the fridge for 24h.

Cooking

Butter and flour the Madelaine molds then pour the cookie mix into the mold, making sure not to put more than 3/4 of each mold. Place the mold on a baking sheet and cook for roughly 17 minutes.

Finishing

Once cooled down and un-molded, sprinkle lightly with the icing sugar.

Bon appétit!