

LEMON MADELEINES

Equipment

Ingredients:

- 2 eggs
- 3/4 cup caster sugar
- 1 cup plain flour, sifted
- 1 tsp grated lemon zest
- 185g unsalted butter, melted
- Icing sugar, to dust

Method

1. Preheat oven to 180°C. Grease the madeleine pans.
2. Place the eggs and sugar in a bowl over a saucepan of simmering water and whisk continuously until pale and doubled in volume.
3. Remove from heat and carefully fold in the flour, lemon zest and butter. Spoon into the pans and bake in the oven for 12-15 minutes.
4. Transfer to a wire rack to cool slightly. Serve dusted with icing sugar.