

Orange Madelines

Ingredients	Equipment
<ul style="list-style-type: none">• 2 eggs• 3/4 cup caster sugar• 1 cup plain flour, sifted• 1 tsp grated orange zest• 185g unsalted butter, melted• Icing sugar, to dust	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• madeline moulds• mixing bowl• saucepan
<ol style="list-style-type: none">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.	