



Honey Madeleines

Sarah's servings: 20, Sarah's skill: Medium, Baking time: 10 mins

Ingredients

100g unsalted butter, melted
90g caster sugar
2 tbsp honey
2 large eggs
100g self raising flour

Method

- Melt the butter in a pan or in the microwave then set aside to cool.
- Put the sugar, honey and eggs in the bowl of a stand mixer with the whisk attachment. Whisk until light and fluffy.
- Fold in the flour.
- Finally pour the cooled melted butter in and fold in carefully.
- Put some clingfilm over the bowl and place in the fridge overnight.
- When ready to bake pre-heat the oven to 190°C (170°C fan).
- Butter and flour the Madeline mould.
- Take the cake mixture out of the fridge and fill the moulds no more than 3/4 full with a teaspoon or piping bag. You will need to do two batches so place the remaining mixture in the fridge until the first batch is baked then repeat.
- Bake for 10 minutes.
- Leave to cool for a few minutes in the tin then turn out onto a wire cooling rack.
- Dust with icing sugar to serve.