



Burnt Butter & Maple Syrup Madeleines

Recipe by Gabriella Esposito

Serves: 12 large Madeleines

Cooking: 40min

Difficulty: Easy

Ingredients :

- 140g salted butter
- 3 eggs
- 80g Selati caster Snow
- 45ml maple syrup
- 150g flour
- 60ml cornflour
- 5ml baking powder
- Pinch of salt

Methods :

- Preheat the oven to 180 degrees C. Grease a madeleine pan with non-stick cooking spray.
- In a small pan, melt the butter over low heat until it becomes brown in colour. Remove from the heat.
- Beat the eggs and sugar until light and fluffy. Add the maple syrup and mix until combined. Sift in the flour, cornflour, baking powder and salt and beat on a low speed until well combined. Then, slowly add the burnt butter mixture and beat until just combined.
- Fill the moulds in the prepared pan to just below half. Bake the madeleines for 5-10 minutes or until golden brown.