ORANGE MADELEINES WITH ORANGE GLAZE

Les Madeleines Glacées à l’Orange LONGER | MAKES 24 MADELEINES

“And suddenly the memory revealed itself. The taste was that of the little piece of madeleine which on Sunday mornings at Combray (because on those mornings I did not go out before mass), when I went to say good morning to her in her bedroom, my aunt Léonie used to give me, dipping it first in her own cup of tea or tisane.”— Marcel Proust, In Search of Lost Time Although technically not a cookie, I serve these small shell-shaped cakes like I would cookies, with tea or coffee after dinner. Madeleine baking pans have scallop-shaped indentations that give them their unique shape. If you don’t have one, use mini muffin tins to make buttery, soft mini cakes

A specialty of Commercy in northeastern France, madeleines became popular with Louis XV’s court at Versailles, and later became popular all over France.

SPECIAL EQUIPMENT CITRUS MICROPLANE; 2 MADELEINE BAKING TINS OR 1 MINI MUFFIN PAN

Madeleines

1 organic orange, microplaned for zest then juiced

2 large eggs

1 large egg yolk

1⁄2 cup granulated sugar

1 teaspoon pure vanilla extract

1 cup cake flour

1 teaspoon baking powder

1 stick salted butter, melted and still warm

Glaze

3⁄4 cup confectioner’s sugar

Enough orange juice to make spreadable glaze

MADELEINES

Divide the orange zest into 2 piles.

Make the batter by hand, not using an electric mixer, to ensure tender madeleines. In a large mixing bowl, whisk together the eggs, egg yolk, and sugar to combine. Whisk in half of the orange zest, vanilla, and 1 teaspoon orange juice. Sift in the flour and baking powder and stir to just combine.

Pour in the butter and whisk to just combine.

Cover with plastic wrap and refrigerate for 1 hour.

Preheat oven to 375 degrees F. Butter and flour the madeleine tins and put them in the freezer until ready to use so that the butter hardens.

Pour the batter into the madeleine tins until just filled, trying for a mound in the center. If you are making large madeleines, they will take 14–16 minutes to bake until puffed and golden brown on top.

Small ones will take approximately 8–10 minutes.

Cool in pans for 2 minutes before removing.

GLAZE

Mix the confectioner’s sugar with just enough orange juice to make an opaque, thick, yet spreadable glaze. Spread over each Madeleine with a pastry brush, sprinkle the remaining orange zest over the tops, and allow to dry for about 20 minutes before serving.