



Brown Butter Madeleines

 Vegetarian

READY IN



20 min.

SERVINGS



12

CALORIES



54 kcal

DESSERT

Ingredients

- ☐ 0.5 tsp double-acting baking powder
- ☐ 5 tbsp g butter
- ☐ 2 eggs
- ☐ 0.8 th cup / 100g flour
- ☐ 0.3 rd cup / 65g sugar
- ☐ 0.5 vanilla pod

Equipment

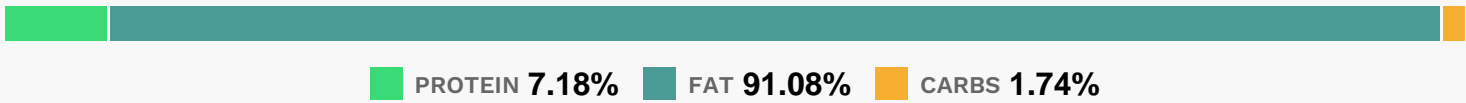
- ☐ bowl

- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ spatula
- ☐ madeleine form

Directions

- ☐ Sift together the flour and baking powder. Set aside.In a saucepan, melt the butter and brown it gently on a low heat.
- ☐ Let it cool.In a bowl, whisk together the eggs, sugar and vanilla until pale and thick, about 2–4 minutes.With a spatula, fold in the dry ingredients, followed by the browned butter.
- ☐ Mix until just combined.
- ☐ Transfer to a disposable piping bag and clip the end.
- ☐ Let this rest in the refrigerator for at least 3 hours. (you can keep it upto two days)Butter and flour a madeleine pan perfectly.Pipe the batter into the madeleine pan, making sure not to fill it up completely.
- ☐ Bake in a preheated oven at 200C / 400F for 10–11 minutes or until your finger springs back when you touch the centre of the madeleine. The baking time for smaller madeleines will be shorter by 3–4 minutes.

Nutrition Facts



Properties

Glycemic Index:23.92, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:0.98130433998354%

Nutrients (% of daily need)

Calories: 53.83kcal (2.69%), Fat: 5.53g (8.5%), Saturated Fat: 3.27g (20.44%), Carbohydrates: 0.24g (0.08%), Net Carbohydrates: 0.23g (0.09%), Sugar: 0.06g (0.07%), Cholesterol: 40mg (13.33%), Sodium: 68.78mg (2.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.98g (1.96%), Vitamin A: 187.46IU (3.75%), Selenium: 2.33µg (3.33%), Vitamin B2: 0.04mg (2.11%), Phosphorus: 20.21mg (2.02%), Calcium: 16.8mg (1.68%), Vitamin E: 0.21mg (1.43%), Vitamin B12: 0.08µg (1.26%), Vitamin B5: 0.12mg (1.19%)