

DESSERT

Pina Colada Madeleine Cookies

30 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
24 min	9 min	15 min	48	\$0.20	75 kcal



You can never have too many dessert recipes, so give Pina Colada Madeleine Cookies a try. This recipe serves 48. One portion of this dish contains around 1g of protein, 5g of fat, and a total of 86 calories. For 20 cents per serving, this recipe covers 2% of your daily requirements of vitamins and m...

Ingredients

- ☐ 1 cup flaked coconut
- ☐ 1 cup milk
- ☐ ½ cup (1 stick) unsalted butter, cut into chunks
- ☐ 2 large eggs, lightly beaten
- ☐ 2 tablespoons dark rum or rum extract
- ☐ 18¾ ounce box pineapple cake mix

EQUIPMENT Frying pan, Oven, Mixing bowl, Blender, Baking pan, Wooden spoon

Method

- 1 Preheat the oven to 325 degrees F.
- 2 Put the cake mix in a mixing bowl and add the butter. Using a pastry blender or 2 forks, cut in the butter until the mixture resembles coarse crumbs.
- 3 Add the eggs, milk and rum. Beat with a wooden spoon until you form a smooth batter. Fold in coconut until evenly distributed.
- 4 Spray 2 madeleine molds with nonstick cooking spray. Using a tablespoon, drop the batter into the molds filling halfway. If you don't have madeleine molds, you may drop the batter on an ungreased baking pan.
- 5 Bake for 12 to 15 minutes, until the cookies are nicely browned.
- 6 Let cool in the pan then turn out onto a platter. Repeat method with remaining batter.

Nutrition per serving

75	1 g	4 g	9 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.6 g · 16% of daily needs
Fibre			0.4 g · 2% of daily needs
Sugar			4.9 g · 5% of daily needs
Sodium			80.5 mg · 4% of daily needs
Cholesterol			13.4 mg · 4% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/pina-colada-madeleine-cookies-146566](https://www.whatsheate.com/pina-colada-madeleine-cookies-146566)