

Glazed Lemon Madeleines from KellyintheKitchen

INGREDIENTS

3 eggs, room temperature
2/3 cup sugar
2 healthy pinches of salt
1 1/4 cups flour
1 tsp baking powder (optional – it helps them rise when baking)
zest of one medium lemon
9 tbsp butter, melted and cooled to room temperature
1 tbsp lemon juice
3/4 cup powdered sugar
up to 2 tbsp water

DIRECTIONS

Grease your madeleine pan or mini muffin pan and put it in the freezer. This will make sure the madeleines hump up when they're in the oven.

Add eggs, sugar, and salt to a bowl. Whisk until frothy and thickened.

Sift the flour and baking powder into the egg mixture. Fold together gently.

Stir the lemon zest into the cooled melted butter. Pour into the flour batter, stirring until just combined. Refrigerate the batter for about 15-20 minutes.

As the batter chills, preheat the oven to 425 F.

Use a spoon to scoop the slightly chilled batter into the cold pan. Don't fill the cups up all the way to the rim, as the cakes will rise quite a bit.

Bake for 8-9 minutes, until the tops are set & the bottoms are lightly browned.

Meanwhile, mix the powdered sugar and lemon juice, thinning with water until you reach the consistency you like – it should be pretty thin.

Set the cakes to cool on a cooling rack. Once they're cool enough to handle, dip each one in the glaze (both sides) and set back on the cooling rack, scalloped-side up, letting the glaze set as the cakes continue cooling.