Madeleines
~Simple yet Elegant~

First, whisk together:

1 Tablespoon melted unsalted butter and
1 ½ teaspoons all-purpose flour

Then use a pastry brush to lightly and thoroughly grease your Madeleine pan ([click here for a link for purchasing my favorite pan](#)) with the mixture before setting it to the side.

10 Tablespoons (141 g) unsalted butter cut into pieces
2 large eggs room temperature
½ cup (100 g) granulated sugar
3 Tablespoons light brown sugar firmly packed
2 teaspoons vanilla extract
Pinch of salt
1 ¼ cup (155 g) all-purpose flour
2 teaspoons lemon zest

Preheat your oven to 375°.

In a small bowl, melt the 10 Tablespoons of butter, then set it aside and let it cool down.

Meanwhile, combine eggs, sugars, vanilla extract, and salt in a large bowl. Whisk it together for a minute or so until everything is well-combined.

Sift ⅓ of the flour into the egg mixture and gently stir it to combine. Repeat 2 more times until the flour is fully incorporated.

Drizzle the cooled off melted butter around the edge of the batter and add lemon zest. Be super gentle with the batter and fold it into itself until ingredients are thoroughly combined while taking great care to not over-mix.

Drop heaping spoonfuls of batter into the prepared pan you set aside earlier.

Transfer to center rack of your preheated oven and bake for 9 minutes or until madeleines are light golden brown and spring back when touched lightly with your index finger.

Remove to a cooling rack to cool immediately.

If you're going to reuse the Madeleine pan, cool it off completely and reapply the flour/butter mixture before adding more batter for baking.

For best results, dip your Madeleines in melted chocolate before serving.