

# Hot Chocolate Madeleines

## Ingredients

- Ingredients for Spiced Madeleines
- $\frac{2}{3}$  cup all-purpose flour
- $\frac{1}{2}$  tsp. baking powder
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon cardamom (nutmeg could be used instead if desired)
- $\frac{1}{2}$  teaspoon salt
- 2 large eggs; room temperature
- $\frac{1}{2}$  cup plus 2 tablespoons sugar
- 1 tsp. vanilla extract
- 6 Tablespoons unsalted butter, melted and cooled
- Confectioners' sugar for dusting, optional
- Ingredients for Hot Chocolate Madeleines
- $\frac{2}{3}$  cup all-purpose flour
- 3 tablespoons powdered drinking chocolate
- $\frac{1}{2}$  tsp. baking powder
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{2}$  teaspoon salt
- 2 large eggs; room temperature
- $\frac{1}{2}$  cup sugar
- 1 tsp. vanilla extract
- 6 Tablespoons unsalted butter, melted and cooled
- Confectioners' sugar for dusting, optional



## Instructions

1. Directions for Spiced Madeleines
2. In a small bowl, whisk together the flour, baking powder, cinnamon, and cardamom; sift the mixture through a sieve; whisk in salt.
3. In the bowl of a stand mixer fitted with the whisk attachment (or a large bowl using a hand mixer with whisk beaters), beat the eggs on low speed for a minute, then increase the speed to medium-high and gradually add in the sugar. Mix for 3-5 minutes until pale in color and much thicker.
4. Add the vanilla on low speed until combined.
5. Using a rubber spatula, fold in the flour mixture until just combined.
6. Fold in the melted butter until just combined.
7. Cover with plastic wrap, and place in the fridge for at least an hour or up to overnight.
8. Preheat the oven to 350°F.
9. Butter and flour the madeleine pan or, if using a nonstick, spray with nonstick cooking spray.
10. Remove the batter from the refrigerator and spoon heaping teaspoons of batter into the madeleine pan molds, making sure they are full.
11. Place in the fridge for another 10-15 minutes.
12. Bake for 9 to 11 minutes, or until the madeleines are lightly puffed in the middle and the tops spring back after a light touch.
13. Remove them from the pan after a couple minutes, don't wait too long or they will continue to cook and/or could be difficult to remove from the pan.
14. When completely cool, lightly dust each cookie with confectioners' sugar (if desired).
15. Store in an airtight container at room temperature; these are best served freshly baked.
16. Directions for Hot Chocolate Madeleines
17. In a small bowl, whisk together the flour, baking powder, powdered chocolate, and cinnamon; sift the mixture through a sieve; whisk in salt.
18. In the bowl of a stand mixer fitted with the whisk attachment (or a large bowl using a hand mixer with whisk beaters), beat the eggs on low speed for a minute, then increase the speed to medium-high and gradually add in the sugar. Mix for 3-5 minutes until pale in color and much thicker.
19. Add the vanilla on low speed until combined.
20. Using a rubber spatula, fold in the flour mixture until just combined.
21. Fold in the melted butter until just combined.

22. Cover with plastic wrap, and place in the fridge for at least an hour or up to overnight.
23. Preheat the oven to 350°F.
24. Butter and flour the madeleine pan or, if using a nonstick, spray with nonstick cooking spray.
25. Remove the batter from the refrigerator and spoon heaping teaspoons of batter into the madeleine pan molds, making sure they are full.
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29. When completely cool, lightly dust each cookie with confectioners' sugar (if desired).
30. Store in an airtight container at room temperature; these are best served freshly baked.

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/hot-chocolate-madeleine-cookies/>