

Strawberry Madeleines

Recipe by Hillary Ryan

Adapted from Adore Foods

Servings: 24 madeleines

**While gathering your ingredients, place madeleine pans in freezer*

Ingredients

1 ½ cups chopped strawberries
1 tablespoon sugar
2 cups all purpose flour
¾ cup regular sugar
1 stick unsalted butter, melted, cooled down
1 teaspoon baking powder
4 large eggs
5 tablespoons strawberry puree

Directions

1. Make strawberry puree: place 1½ cups chopped strawberries with 1 tablespoon sugar in blender and blend until smooth.
2. In a large bowl, beat 4 eggs and ¾ cup sugar until the mixture becomes foamy.
3. Add strawberry puree, flour and baking powder and whisk until the flour is incorporated.
4. Stir the butter gently in the batter using a spatula.
5. Butter madeleine baking pans and sprinkle with some flour, shaking off the excess.
6. Using a pastry bag fill each madeleine cup of the tray at ¾.
7. Refrigerate the pan with the batter for at least 20 minutes. Meanwhile, preheat the oven to 395F.
8. Remove the pan with the batter from the fridge and bake for 7-8 minutes.

*The colder the madeleine batter is, the more likely it is that the madeleines will have that classic "bump" on the back