

# Vanilla Madeleines

Makes 2 dozen cookies



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“These are the famous French shell-shaped cookies that are more like miniature sponge cakes. I think that they are best eaten right after baking, but my friend Judith Rewinski reports they are fine the next day, served for lunch with vanilla yogurt and fresh fruit! Vanilla is the classic flavor, but orange and lemon zest additions are very good, too.”

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*Ruthleen King*

## Ingredients

1 cup **granulated sugar**

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3 **large eggs**, at room temperature

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1/4 cup **milk**

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2 teaspoons **pure vanilla extract**

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2 cups **unbleached all-purpose flour**

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1 teaspoon **baking powder**

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8 tablespoons (1 stick) **salted butter**, melted, and cooled until tepid but still fluid, plus softened butter for the pans

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Grated zest of 1 **lemon or orange** (optional)

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**Confectioners' sugar** for garnish

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## Directions

In a medium bowl, beat the granulated sugar and eggs with an electric mixer set on high speed until pale and foamy (not light and fluffy), about 1 minute. Beat in the milk and vanilla. With the mixer on low speed, beat in the flour and baking powder, scraping down the sides of the bowl as needed. Add the melted butter and mix until the batter is very smooth, about 1 minute. Mix in the zest, if using. Cover the bowl and let the batter stand for 2 hours. (The batter can be refrigerated for up to 1 day.)

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Position a rack in the center of the oven and preheat the oven to 400°F. Lightly butter two 12-mold madeleine pans.

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Using a 1-ounce (2-tablespoon) food portion scoop, transfer the batter to the molds, letting the batter mound in the center so the madeleines will have their traditional “hump.” (You can also use a spoon, but the scoop is much easier.)

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Bake until a madeleine springs back when pressed on the top with a fingertip, about 14 minutes. Immediately remove from the pans. If the madeleines stick, invert the pan and pull them out with a fingertip. Serve warm, or transfer to a wire cooling rack, shell side up, and let cool completely. (Once cool, the madeleines can be transferred to a zip-tight plastic bag and frozen for up to 1 month.) Just before serving, sift confectioners' sugar over the madeleines.

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