



LEMON MADELEINES

- 4 Ounces Butter, melted and cooled
- $\frac{3}{4}$ Cup All-Purpose flour
- $\frac{1}{2}$ Cup Almond Flour
- $\frac{1}{2}$ Cup Sugar, plus 2 Tablespoons
- 2 Tablespoons Lemon Zest
- $\frac{1}{4}$ teaspoon Lemon Extract
- 3 Eggs
- $\frac{1}{2}$ teaspoon salt

DIRECTIONS:

1. In a large bowl, whisk together the flours and sugar.
2. In another large bowl, whisk the eggs and salt until frothy.
3. Whisk the flour mixture into the egg mixture to combine.
4. Add the lemon zest and extract to the butter.
5. Stir the butter lemon mixture into the flour mixture to incorporate completely.
6. Chill.
7. Place in a pastry bag, snip the tip to make a small hole. Pipe into the madeleine pan. Bake at 375 for 6 minutes, rotate. Continue baking until light golden brown.