



Orange Madeleines

Ingredients:

- $\frac{2}{3}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ cup butter, melted and cooled
- 2 large eggs
- $\frac{1}{2}$ teaspoon orange extract
- $\frac{1}{2}$ teaspoon orange zest, freshly grated
- 1 cup powdered sugar, plus additional for dusting

Directions:

Preheat oven to 350°F.

Spray 2, 12 cavity, madeleine pans, with non-stick cooking spray.

In a small bowl, sift together the flour and the baking powder. Set aside.

In the bowl of a stand mixer fitted with a paddle attachment, beat the eggs, orange extract and orange zest on high speed for 5 minutes.

Gradually add and beat in the powdered sugar, for 5 minutes, or until thick.

Gently fold in the flour mixture, then the melted butter. Mix until smooth.

Spoon the batter into the prepared pans, filling the cavities about $\frac{3}{4}$ full.

Bake approximately 8 minutes, or until the edges are light brown.

Allow to cool in the pan for 1 to 2 minutes.

Loosen cookies with a knife and invert pan on a wire cooling rack.

Store in an airtight container.

Before serving, dust with powdered sugar.

Makes 24 madeleines.