

INGREDIENTS:

BUTTER VANILLA MADELEINES

6 eggs, room temperature
1 1/3 cups granulated sugar
3 cups flour
4 teaspoons LorAnn Butter Vanilla Bakery Emulsion
1 1/4 cup melted butter
1 teaspoon salt



DIRECTIONS:

1 teaspoon baking powder

- 1. In a stand mixer, beat eggs on medium-low speed. Beat for 8 minutes.
- 2. While eggs are beating, combine remaining ingredients in a separate bowl. Stirring until butter is fully combined.
- 3. When eggs are frothy and light in color, pour 1/3 of the mixture into the butter mixture. Gently folding it in. Continue adding the mixture 1/3 at a time until fully incorporated.
- 4. Cover bowl with plastic wrap and chill in refrigerator for at least 1 hour (and up to 24 hours).
- 5. Preheat oven to 425° F. Grease and flour madeleine pan.
- 6. Using a small cookie dough scooper (holds about 1 tbsp. of dough) scoop the dough in the center of the widest part of each madeleine form.
- 7. Place pan (and dough when done scooping) back into the refrigerator for 15 minutes.
- 8. Place cold pan with dough into oven, baking for 5 minutes.
- 9. Reduce the oven temperature to 375 $^{\circ}$ F and bake for 3 more minutes.
- 10. Remove from oven and let cool in pan for 2 minutes. Place madeleines on wire rack. Repeat steps 5-11 until you've finished the batter.

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11. Dust cooled madeleines with powdered sugar.