



MADELEINES IN BLOOM

Lavender-Honey Madeleines with White Chocolate

Source: The Gilded Table – April Edition

Yield: About 18 madeleines | Prep Time: 15 min | Chill: 30 min | Bake Time: 10–12 min

Recipe Description

These tender French sponge cakes bloom with the delicate notes of lavender, golden honey, and a drizzle of white chocolate. Light, airy, and softly perfumed, they're perfect for afternoon tea or a spring garden fête. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

Ingredients

- For the Madeleines:
 - 2 large eggs
 - $\frac{1}{3}$ cup granulated sugar
 - 2 tbsp honey
 - $\frac{1}{2}$ tsp vanilla extract
 - $\frac{1}{2}$ cup all-purpose flour
 - $\frac{1}{2}$ tsp baking powder
 - $\frac{1}{4}$ cup unsalted butter, melted and cooled
 - $\frac{1}{2}$ tsp dried culinary lavender (finely crushed)
- Optional Glaze:
 - $\frac{1}{4}$ cup white chocolate, melted
 - Powdered sugar, for dusting

Directions

1. In a bowl, beat eggs, sugar, honey, and vanilla until pale and thick (3–4 minutes).
2. Sift in flour and baking powder. Fold gently to combine.
3. Add cooled melted butter and lavender. Fold until just incorporated.
4. Cover batter and chill for 30 minutes.
5. Preheat oven to 375°F (190°C). Grease madeleine pan.
6. Spoon batter into molds (about $\frac{3}{4}$ full). Bake 10–12 minutes or until edges are golden.
7. Cool on wire rack. Dust with powdered sugar or drizzle with melted white chocolate.

Notes

For a floral twist, garnish with a sprinkle of edible dried petals or serve alongside Earl Grey tea.



Inveniam viam aut faciam.

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