MADELEINES

1/2 cup (1 stick) unsalted butter, plus more for the pans

1 cup sifted flour, plus more for the pans

4 large eggs, room temperature

2/3 cup sugar

1/4 teaspoon salt

1 teaspoon vanilla extract

1 teaspoon freshly grated lemon zest

powdered sugar

Preheat the oven to 375 degrees F. Butter and flour madeleine pans carefully with the extra ingredients. Set aside.

Melt the stick of butter and allow it to cool.

Using the whisk attachment on your electric beater, whisk the eggs, sugar, and salt for 8 minutes until thick.

Add the vanilla and lemon zest to the mixture.

Using a rubber spatula, fold in the flour rapidly but gently.

Gently fold in the cooled butter, making sure it does not settle to the bottom.

Using a cookie scoop, scoop the batter into the prepared pans.

Bake until golden, about 7 minutes. Remove from the pans and cool on racks.

Dust with powdered sugar when cooled.