

### **Lemon Lavender Madeleines**

*(recipe on page 34 of Pavlova in a Hat Box, Sweet Memories & Desserts).*

**Note:** There is a special madeleine pan sold at cookware stores.



#### **Ingredients:**

- 2 large eggs
- 2/3 cup granulated sugar
- 2 tsp. lemon juice (fresh squeezed, if possible)
- zest of one lemon
- a pinch of salt
- 10 Tbs. unsalted organic butter, melted and cooled slightly
- 1 cup all-purpose flour
- 1 ¼ tsp. crushed fresh unsprayed lavender flowers; additional unsprayed lavender flowers or other flowers for decorating
- Confectioner's sugar for dusting

#### **Directions:**

1. Generously brush the Madeleines Pan with melted butter and a dusting of flour to prevent sticking; or spray thoroughly with non-stick cooking spray and dust with flour.
2. Beat eggs and 2/3 cup sugar until pale and thickened; add lemon juice, peel, melted butter, and salt.
3. Crush lavender flowers between fingers and add to batter;
4. Add flour and with a spatula fold into the egg mixture until blended. Do not over mix;
5. Let stand fifteen minutes.
6. Pour batter into pans, filling ¾ full.
7. Bake, rotating halfway through, until edges are crisp and golden, 8 minutes.
8. Let madeleines cool slightly in pans on wire racks.
9. Invert, unmold, and place on a china plate and decorate with sprigs of lavender or unsprayed flowers.
10. Dust lightly with Confectioner's sugar.

If made with a gentle touch, these cakes turn out delicately and have a light custardy taste.