



Chai Madeleines

We love madeleines because we love cake and we love cookies, and the madeleine is the perfect mix of both.

Our Creative Director and Baker Extraordinaire, Pete, worked our new Chai Pie Spice into his madeleine recipe, and the result is outstanding.

The kitchen will smell heavenly too.

You need the special madeleine baking tray for this, we prefer the metal kind.

Ingredients:

140g Butter
2 Eggs
1 tsp Vanilla extract
100g Sugar
2 TBL Honey
150g flour
1 tsp Baking Powder
2-3 tsp Chai Pie Spice

Optional for Dressing:

White Chocolate for tempering
Pecans

Spices Used: Chai Pie Spice

24 Servings

Prep Time: 30 min

Cook Time: 30 min

Instructions:

Making the Batter

- 1 - Place butter in a small saucepan. Cook over medium heat until it browns. Watch carefully so it does not burn.
- 2 - Strain butter through a sieve and let cool to lukewarm temperature.
- 3 - In a medium bowl. Add eggs, vanilla extract, sugar and honey. Whisk for 2-3 mins. Until the batter lightens in colour.
- 4 - Mix the flour and baking powder, and sift into the bowl.
- 5 - Add Chai Pie Spice and Mix until smooth.
- 6 - Pour lukewarm butter into bowl and mix until combined.
- 7 - Place a sheet of plastic wrap directly on top of the surface of the batter. Leave on counter to rest for 2 hours.

Baking the Madeleines

- 8 - Butter the madeleine tray and place into freezer for 5-10 mins.
- 9 - Preheat oven to 425 F.
- 10 - Add batter to tray moulds and scrape each so batter is level with tray.

11 - First bake for 3 mins at 425 F. Reduce the heat to 375 F for the final 5 mins or until they are slightly browned and have a bump on top.

12 - Remove madeleines and transfer to a rack to cool.

Dressing the Madeleines (optional)

13 - Place pecans on a tray and toast at 350 F for around 7 mins or until fragrant.

14 - Crush or chop pecans into small chunks.

15 - Temper white chocolate and place in a piping bag.

16 - Pipe chocolate onto the madeleine and sprinkle pecans on top.

17 - Allow to cool and Enjoy!