

This recipe was brought back from France by Julia Child. It can't be topped--except with Chocolate.

Madeleines de Commercy

2 beaten eggs

2/3 cup sugar

1 cup AP flour

4 oz butter

pinch of salt

1/2 tsp vanilla

zest of 1/2 lemon

3 drops of lemon juice

1 tablespoon flour (for the molds)

1 1/2 tablespoon butter for the madeleine molds

Bring all ingredients to room temperature.

Combine flour and sugar, then add 3/4 of the eggs. beat with a spoon into a heavy cream. Rest 10 minutes

Bring butter to a boil until it begins to brown. (be careful!! it can burn in a heartbeat)

Cool the melted butter until still liquid.

Beat the remaining bit of egg into the batter and stir in the cool butter.

Stir in salt, vanilla, zest, and lemon juice.

Refrigerate 1 hour.

Mix the flour and soft butter for the molds together.

Prepare pans with butter/flour paste and refrigerate.

Drop batter into cold pans. It is important that everything is very, very cold.

bake 375 degrees for 15 minutes.

These will have the hump on top if you use the madeleine pans that look like scallops. Don't overfill the pans.

You can dip the tips in melted chocolate or dust with powdered sugar.

Dip in hot tea and write a 1,000 page book about wasting time in your bedroom.