



ORANGE MADELEINES WITH HONEY-BUTTER GLAZE

A tiny amount of baking powder in this batter, though not strictly traditional, ensures these delicate madeleines develop the characteristic hump as they rise. If you don't have the specific moulds, use a well-buttered and floured cupcake tray and fill it very sparingly.

Makes 18

80g unsalted butter, melted
115g plain flour
2 large eggs
60g golden caster sugar
20g runny honey
Zest of 1 orange, finely grated
A pinch of salt
½ tsp baking powder

For the honey glaze
60g unsalted butter
A small pinch of salt
4 tbsp runny honey
2 tbsp orange juice
100g icing sugar



1. Brush the madeleine moulds sparingly with melted butter and lightly dust with flour, tapping and shaking off the excess. Put the tray in the freezer while you make the batter.
2. Whisk the eggs, sugar, honey, zest and salt together for around 5 minutes until pale and thick. Sift the flour and baking powder over the egg mixture and fold in using a large metal spoon. Drizzle the butter around the edge of the bowl. Gently fold everything together, being careful not to knock the air out. Chill the mixture for at least 2 hours or overnight.
3. Preheat the oven to 210C/425F/gas mark 7.
4. To make the glaze, melt the butter in a small pan and beat in the salt, honey, orange juice and icing sugar until thick and smooth.
5. Drop spoonfuls of batter into the moulds to fill the indents by about three-quarters, but don't spread the batter out or you will disrupt the air bubbles. Bake for 7-9 minutes, until they are golden at the edges and the centres have risen right up. Cool on wire racks for 5-10 minutes then drizzle generously with the glaze. Return them to the wire racks to set, the glazed side upwards. They are best served the same day, although the unglazed madeleines will keep in an airtight container for a few days. They also freeze well.