

## Make your own Madeleines!

Harriet works in the corporate fundraising team for Guy's and St Thomas' Hospital and often bakes these tasty treats!

### Ingredients:

3 free-range eggs  
130g sugar  
200g plain flour  
10g baking powder  
1 unwaxed lemon, finely  
grated zest only  
20g honey  
4 tbsp milk  
200g butter, melted and  
cooled

### Method:

Make in two batches unless you happen to own multiple madeleine tins!

Beat the eggs with the sugar until pale and frothy. Put the flour and baking powder into a separate bowl and add the lemon zest.

Mix the honey and milk with the cooled butter, then add to the eggs. In two batches, fold in the flour. Cover and leave to rest in the fridge for a few hours, or overnight.

When you are ready to bake, preheat the oven to 190C/375F/ Gas 5. Butter and flour a 12-shell madeleine tin or small muffin tin.

Put a heaped tablespoon of batter into each madeleine shell/ section of tray and, if adding raspberries, press one into the batter of each cake

Bake for five minutes and turn the oven off for one minute (the madeleines will get their signature peaks), then turn the oven on to 160C/325F/Gas 3 and bake for a further five minutes. Transfer the madeleines to a wire rack and leave for a few minutes until cool enough to handle. Meanwhile, wash and dry the tin, then repeat the baking as for the first batch.



Serves  
12!