



Candied Orange Madeleines

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3 large eggs, at room temperature
1/2 cup granulated white sugar
1/2 cup unsalted butter, melted
1 teaspoon pure vanilla extract
1 orange, zested
1/2 cup Paradise candied orange peels



Directions

In a small bowl whisk together the flour, baking powder, and salt. In another bowl, beat the eggs and sugar at high speed until the mixture is thick and pale in color (about 5-8 minutes). Beat in the vanilla extract and orange zest. Stir in the candied orange. Gradually sift the flour mixture over the whipped eggs and gently fold in, using a rubber spatula. Do not over mix or the batter will deflate.

Then take about 1 cup of the batter and fold it into the warm melted butter in a bowl. (This lightens the butter making it easier to fold into the batter.) Then gently fold the butter mixture completely into the egg batter with a spatula. Cover and refrigerate the batter for at least an hour, preferably overnight (can be refrigerated up to three days).

When ready to bake, preheat your oven to 375 degrees F. Generously grease two Madeleine pans with butter (otherwise madeleines will stick and be hard to remove). Refrigerate the pans until the butter hardens.

Pour the batter into the madeleine molds, until just hitting the edges (do not overfill unless you want obese madeleines). This amount filled 16 molds for me.

Bake the madeleines for about 8 - 11 minutes, until the edges to be are golden brown. Do not overbake; the madeleine itself will be light colored.

Remove the pans from the oven, gently remove madeleines and let cool. Dust with powdered sugar before serving. Best eaten fresh, but madeleines can be frozen very easily.