

Foodnity Recipes

Seashell Madeleines Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs, room temperature
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of one lemon

For the Finish

- [ ] Powdered sugar for dusting
- [ ] Optional: a drizzle of melted butter

Instructions

1. Preheat the oven to 375°F (190°C) and lightly grease your seashell molds.
2. In a bowl, whisk together eggs and sugar until the mixture becomes pale and frothy.
3. Add the melted butter, vanilla extract, and lemon zest; stir gently.
4. Sift in the flour and fold just until combined; the batter should be smooth.
5. Pipe or spoon batter into the molds about three-quarters full, bake for 10-12 minutes until lightly golden.
6. Remove from oven, let cool briefly, then dust with powdered sugar and serve warm.

Nutrition per serving

180 kcal	3 g	24 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems thick, add a tablespoon of milk to loosen.
- Chill the batter for 30 minutes to improve rise.
- Avoid opening the oven door early; it can cause the shells to collapse.