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CHOCOLATE ORANGE MADELEINES

Makes

12

Time

1
hour

Level

MEDIUM

Kcal

91
per portion

You will need

1 squeeze of a Jaffa Orange juice
150g of flour (to make chocolate Madeleines
replace 30g of flour with cocoa powder)
5g baking powder
125g unsalted butter
3 whole eggs
100g caster sugar
pinch of salt
20g honey

Our step by step guide

- Step 1**
Break the eggs in a bowl, pour over the sugar and whisk slowly for one minute
- Step 2**
Add the honey and continue to whisk until the mixture is white and frothy
- Step 3**
Melt the butter in a small saucepan, when melted add the orange juice and let it cool
- Step 4**
Sift the flour, salt and baking powder in the bowl over the egg/sugar mix
- Step 5**
Add the cold melted butter and mix together gently
- Step 6**
Place the mixture in the fridge for at least an hour (or better still overnight). This gets the 'bellies' on your cakes
- Step 7**
The next day preheat your oven at 220°C
- Step 8**
Butter and flour the madeleine pan
- Step 9**
Turn the oven down to 200°C before placing the madeleines into the oven
- Step 10**
After 4 minutes turn the oven down to 180 C and bake for a further 4-5 minutes
- Step 11**
After you take them out of the oven, leave to cool for a while before turning them out on to a plate to completely cool. Don't put your freshly baked madeleines on a wire rack as this may leave marks on the cakes
- Step 12**
Melt 200g white chocolate and add orange food colouring. Stir together and then dip the end of the madelines in. before the chocolate sets, sprinkle over some orange zest and enjoy!

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