

Lavender Honey Madeleines

Ingredients

- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon kosher salt
- 2 large eggs
- 1/3 cup sugar
- 2 tablespoons lavender honey
- 2 teaspoons vanilla extract
- 1/2 teaspoon finely grated orange zest
- 5 tablespoons unsalted butter, melted, cooled, plus more for molds
- **special equipment**

One 16-cookie madeleine pan with 3x2" molds

Preparation

Sift flour, baking powder, and salt into a medium bowl. Using an electric mixer, beat eggs and sugar in a large bowl until pale yellow and thick, about 4 minutes. Beat in honey, vanilla, and orange zest. Gently fold in dry ingredients. Add 5 Tbsp. melted butter; gently fold into batter. Press plastic wrap directly onto surface of batter; chill for at least 3 hours.

DO AHEAD: *Can be made 1 day ahead. Keep chilled.*

Position a rack in center of oven; preheat to 400°. Lightly brush madeleine molds with butter. Place pan on a baking sheet. Drop 1 scant Tbsp. batter into each mold. Bake until golden and a tester inserted into center comes out clean, about 10 minutes.

Remove pan from oven, invert, and quickly knock madeleines out of pan. Serve warm with some powdered sugar dusted on top.