

MOCHA MADELEINES

A recipe by **FoodNouveau**

INGREDIENTS

Makes 24 madeleines

For the madeleines

- 3 large eggs
- ½ cup [125 ml] granulated sugar
- ½ tsp [2.5 ml] pure vanilla extract
- ¾ cup [180 ml] all-purpose flour
- ¼ cup [60 ml] cake flour
- ¼ cup [60 ml] best-quality cocoa powder (like Valrhona's)
- ½ tsp [2.5 ml] baking powder
- 1 tbsp [15 ml] instant espresso powder, or finely ground espresso coffee beans
- ¼ tsp [1.25 ml] salt
- 4 oz [113 g] unsalted butter (1 stick), melted and cooled, plus more for the pan

For the glaze

- 1½ cups [375 ml] powdered (confectioners') sugar, plus more if needed
- 2 to 3 tbsp [30-45 ml] brewed espresso or coffee, plus more if needed
- ½ tsp [2.5 ml] instant espresso powder, or finely ground espresso coffee beans

METHOD

Make the madeleine batter: In a medium bowl, whisk together flours, cocoa powder, baking powder, instant espresso powder (or ground espresso beans), and salt. Set aside.

In a large bowl, beat eggs, granulated sugar, and vanilla with a mixer on medium speed until frothy, about 4 minutes. Fold the flour mixture into the egg mixture in 2 additions using a rubber spatula. Fold in the melted butter until incorporated. Refrigerate the batter for at least two hours or overnight.

Preheat oven to 375°F [190°C]. Butter madeleine pan. Fill each madeleine mold with 1 heaping tablespoon batter. The batter will be stiff, but it will spread as it bakes. Bake until a cake tester inserted into centers comes out clean, 7 to 8 minutes. Immediately turn madeleines out onto a wire rack. If baking the madeleines in batches, wash the pan, dry it thoroughly, butter the molds, fill them with batter and repeat the baking process.

Make the glaze: Dissolve the instant espresso powder into the brewed espresso (or stir in the ground espresso beans). Whisk the powdered sugar and brewed espresso mixture together.

Once cool, dip half of each madeleine into the glaze at an angle; let excess drip off. Note that the glaze should be opaque when covering the madeleines. If the glaze is too thick, add more brewed espresso. If it's too thin, add more powdered



sugar. Transfer dipped madeleines to parchment paper, and let dry until the glaze is set, about 30 minutes.

Glazed madeleines can be stored at room temperature for up to 2 days, or in the fridge for up to a week. Make sure to bring the madeleines back to room temperature before serving them.