

1 hour

Makes 18

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Ingredients:

- $\frac{3}{4}$  cup (100g) icing sugar + extra for dusting
- $\frac{1}{2}$  cup (50g) almond flour
- $\frac{1}{3}$  cup (50g) cake flour + extra for dusting
- $\frac{1}{2}$  tsp (3ml) ground star anise or ground cardamom (optional)
- $\frac{1}{2}$  tsp (3ml) baking powder
- Pinch salt
- 3 eggs
- $\frac{3}{5}$  cup (150g) butter, melted and cooled
- 3 Tbsp (45ml) lemon juice
- Finely grated peel of 1 lemon
- 2 Ceylon tea bags
- $\frac{1}{2}$  cup (125ml) boiling water
- $\frac{1}{3}$  cup (66g) sugar
- 2 Tbsp (30ml) honey

Method

1. Combine icing sugar, flours, spice (if using), baking powder and salt in a bowl.
2. Whisk together eggs, butter, lemon juice and grated peel in a separate bowl, and fold into the dry mixture.
3. Cover and chill in the fridge for 30 minutes.
4. Preheat oven to 180°C.
5. Coat a madeleine tray (with shell-shaped holes) with non-stick spray, lightly dust with flour and shake off excess.
6. Spoon batter into tray, filling moulds three-quarters full.
7. Bake for 8 minutes, then rotate tray and bake for another 2-4 minutes until well risen

and golden.

8. Remove, cool in tin for 2-3 minutes, then cool on a wire rack.
9. Steep tea bags in boiling-hot water for 10 minutes.
10. Combine tea, sugar and honey in a saucepan over medium heat, stirring until sugar dissolves.
11. Simmer until syrupy but not too thick, about 15-20 minutes.
12. Serve madeleines with syrup and a dusting of icing sugar

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