



# Greenmarket Recipe Series

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## Brown Butter Madeleines

*Recipe created by Pastry Chef Sofia Schlieben of PRINT Restaurant*  
[www.printrestaurant.com](http://www.printrestaurant.com)

### INGREDIENTS:

- \*5 ea Egg Yolks
- \*6 ea Whole Eggs
- .5 tsp Vanilla Extract
- 1.3 cup Sugar
- \*1.75 cup All Purpose Flour
- 2 tsp Baking Powder
- \*1.5 cup (3 sticks) Butter
- \*Soft butter and extra flour to prepare the molds

### INSTRUCTIONS:

Cook butter in a large sauce pan until butter is lightly brown and golden.

Stir constantly.

Turn off heat and let cool in the pot to room temperature. (be careful it is very hot!)

Sift flour and baking powder together.

Set aside.

With upright or hand mixer whisk yolks, eggs, vanilla, and sugar until full volume and pale in color.

Fold dry into whipped egg gently.

Try to keep batter as fluffy as possible.

Once almost combined slowly pour the cooled brown butter into the batter, folding as you go.

Rest in the refrigerator overnight or at least 3 hrs.

To prepare molds:

Brush molds with softened butter, making sure to cover all cavity surface.

Dust in flour.

Turn mold over and gently tap out excess.

Pipe batter into the cavities.

Bake at 325 for 5 minutes then rotate and another five minutes or until evenly golden color.

Unmold straight out of the oven and gently wrap in plastic wrap to keep madeleines from drying up.

Recommended to be baked as close to presentation as possible.

Batter holds in refrigerator up to 3 days well.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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