

Chocolate Madeleines

2/3 cup all-purpose flour
1/4 cup unsweetened baking cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
2 eggs
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
6 teaspoons unsalted butter

1. Preheat oven to 350 degrees Fahrenheit.
2. Melt butter and set aside to cool.
3. Sift together the flour, baking cocoa, salt and baking powder. Stir everything together to combine. Set aside.
4. In a stand mixer, beat the eggs and sugar together until thick and pale in color (about 1 minute). Add the vanilla extract and mix briefly.
5. Add dry ingredients and melted butter into egg mixture in alternating batches. Don't over-mix batter. Briefly mix until all is combined.
6. Fill each mold about 2/3 full; do not completely fill the molds because the madeleines will expand as they bake.
7. Bake the madeleines for about 12 minutes, just until the madeleines spring back with a gentle press of the finger.