



## MADELEINES

Makes 12 scalloped shaped pareve cookies.

These cookies are quick and easy to prepare, and they are delicious. In this recipe I use Earth Balance, which is a good substitute for margarine. I am grateful to my friend Claudine for sharing this recipe with me.

## INGREDIENTS

- ½ cup all-purpose flour
- ½ cup scant measure light brown sugar
- Zest of 1 lemon
- 2 large eggs, at room temperature, whisked
- 1/3 cup Earth Balance, melted, cooled, plus some, not melted, for greasing the pan

## PREPARATION

1. Preheat the oven to 350F.
2. Grease the madeleine form.
3. In a medium bowl combine the flour, sugar and lemon zest. Add the eggs, melted Earth Balance and whisk until thoroughly combined.
4. Spoon or pour the batter evenly into the molds and bake for about 13 minutes. The top should be set to the touch.
5. Let cool on a wire rack for 5 minutes before unmolding. Unmold and continue to cool.

## **NOTE**

I store the madeleines in the refrigerator in an airtight container with wax paper between the layers. They also freeze very well.