



Vanilla Bean Madeleines

Makes 1 - 1 ½ dozen *depending on the size pan you have

Ingredients

- 2 large eggs, at room temperature
- ⅔ cup sugar
- 1 teaspoon pure vanilla extract
- ½ vanilla bean pod, seeds scraped
- Pinch of kosher salt
- 1 cup all-purpose flour
- 1 ¼ sticks (10 tablespoons) unsalted butter, melted and cooled a bit

Steps

1. Preheat oven to 375°F.
2. Generously grease (or spray) two Madeleine pans (these are mini-cake molds shaped like scallops and can be found online).
3. Put eggs and sugar in the bowl of an electric mixer fitted with the paddle attachment. Beat on medium-high speed until pale and thick. This should take 2 - 3 minutes. Add vanilla extract, vanilla beans, salt and flour and mix until just combined (careful not to overmix).
4. Gradually pour in the melted butter in a steady stream while mixer is on medium speed. Stop when it's all combined.
5. Spoon about 1 tablespoon of mixture in each indentation in the pan.
6. Bake cookies, rotating pans halfway through, until the edges are lightly browned - about 10 - 15 minutes.
7. Let cookies cool about before removing from pan and placing them on wire racks to fully cool. Store in air-tight container for a few days using parchment paper in between layers so cookies don't stick together.