



MOCHA MADELEINES

Yield: Fourteen 3-inch (7.5-cm) madeleines

Special equipment

- Scale
- Madeleine pan
- Piping bag
- Ateco No. 804 tip or any plain tip approximately 3/8 inches (9 mm) in diameter (optional)

For the Pan

- Melted butter or pan spray
- 3 to 4 tablespoons cocoa powder, preferably Dutch process

Ingredients

- 92 g all-purpose flour
- 43 g cocoa powder, preferably Dutch process
- 3 g espresso or coffee powder
- 8 g baking powder
- ¼ teaspoon salt, preferably fine sea salt
- 3 eggs (increase to 4 for high-altitude variation)
- 98 g sugar
- 5 ml vanilla extract
- 30 ml dark rum (optional)
- 114 g unsalted butter, melted and cooled

Preparation

1. Brush the shells of a madeleine pan with melted butter or spray with pan spray. Sift the 3 to 4 tablespoons cocoa over the pan, then tap out the excess.
2. Preheat the oven to 375 F (190 C/gas mark 5).
3. Sift the flour, cocoa, espresso powder, baking powder and salt into a bowl. Set aside.
4. In the bowl of a stand mixer fitted with the whisk attachment, combine the eggs, sugar, vanilla, and optional rum. Beat on high speed until the mixture has tripled in volume. This will take 8 to 10 minutes at full speed. Check the mixture for the "ribbon test" as seen in the video.
5. Using a spatula, fold in one-third of the dry ingredients. Once the dry ingredients have just disappeared, add half of the butter. Continue alternating the dry ingredients and the butter until all are added. Do not overmix.
6. Put the batter into the piping bag. Pipe the batter into the shells slightly below the top of the pan. Leftover batter can be refrigerated if you have only one pan.
7. Bake for 12 minutes. Test for doneness by inserting a skewer in the center of a madeleine; it should come out clean. If it does not test clean, bake for 3 to 4 more minutes.
8. Let cool in the pan for about 8 minutes, then carefully remove the madeleines to a cooling rack.

Note: If you want the madeleines to have a slightly higher hump, chill the piped batter in the refrigerator for 45 minutes. The madeleines can be piped, wrapped, and frozen for up to 1 month. Bake in the frozen state and increase the baking time by 10 to 12 minutes. The madeleines are best eaten the day they are made. Baked madeleines will keep well wrapped and frozen for up to one month. Thaw at room temperature for several hours.

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