

Gluten Free Madeleine Cookie Recipe

from: Sparrow's Homestead

Serving Size: 16-18

Bake temp: 375°



Ingredients:

2 large eggs

2/3 cup white sugar

1 tsp vanilla extract

Freshly grated peel from 1 medium size lemon

1 tsp fresh lemon juice

Pinch of salt

3/4 cup gluten free flour

8 Tbsp melted and slightly cooled unsalted butter

Optional: Powdered sugar to sprinkle on baked cookies or melted chocolate chips to dip them in.

Instructions:

Prep: Grease the shells of the madeleine pan with butter, lightly coat with flour, shake off any excess flour.

1. In a large bowl mix together eggs, sugar, vanilla.
2. Add lemon peel and juice and mix.
3. Add salt and flour and mix.
4. Add butter and mix.
5. Spoon or pour batter into shells until evenly filled.
6. Bake at 375° for 10 minutes. Cookies should be slightly firm to the press of a finger.
7. Check cookies every minute afterward if not done.