

Red Velvet Madeleines
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Makes: 2 dozen

Hands On Time: 15 Minutes

Total Time: 45 Minutes

INGREDIENTS

3/4 cup granulated sugar

3 large eggs

2 egg yolks

1 teaspoon vanilla extract

3/4 cup butter, melted

2 tablespoons red food coloring

1-1/3 cups cake flour

2 tablespoons unsweetened cocoa powder

1/2 teaspoon baking powder

1/4 teaspoon salt

powdered sugar (optional)

DIRECTIONS

1. Heat oven to 400 degrees.
2. Lightly grease 2 shiny madeleine pans.
3. Beat the sugar, eggs, egg yolks and vanilla extract with an electric mixer for 5 minutes on medium-high, or until mixture looks thick and pale.
4. Add melted butter and red food coloring, and beat until blended.
5. In a separate bowl, sift together the cake flour, cocoa powder, baking powder and salt.
6. Fold dry ingredients into the egg mixture.
7. Fill each cup of the madeleine pans about 3/4 full (about 1 tablespoon per madeleine).
8. Bake for 8-10 minutes, or when madeleines spring back when lightly touched.
9. Immediately remove from pans and cool on wire racks.
10. Cool completely, about 20 minutes.
11. Dust with powdered sugar just before serving (optional).