

Chocolate Vanilla Madeleines

Ready in 1 hour **10 minutes**

Serves **30 cookies**

Ingredients

- 3 room temperature eggs
- 1/2 cup sugar
- 1 tsp vanilla extract
- 1 stick melted butter (1/2 cup)
- 2 TBS packed brown sugar
- 1 cup flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- ungodly amounts of Nutella
- 1/2 cup chopped pistachios

Whip the eggs and the sugar together on high speed until frothy and a light buttery color. Drop in the vanilla.

While your eggs and sugar are whipping up, melt the butter. Set aside.

Combine the flour, baking powder and salt together in a sifter, and working in three batches, sift it into the frothy eggs and sugar. After each third, fold it into the egg/sugar mixture using big strokes.

Try not to deflate the egg/sugar mixture as much as possible. After the flour mixture is all

incorporated, remove 3/4 cup of the batter to a medium mixing bowl. Pour in the melted butter and whisk together with the separated batter. Then, mix the butter mixture back into the rest of the batter in the larger bowl.

Chill the batter for one hour.

Scoop the Madeline batter into a generously buttered Madeline mold, using a small cookie scoop. About a TBS per mold. Bake at 400 for 8-9 minutes until the edges are just barely browning. You'll know you made a good Madeline when you see those lovely Madeline humps!

Preparation

Tips

Eggs whip up faster if they are room temperature.