



COMPTOIR BAKERY

— Bake at Home —

Madeleine Baking Mix

200g

Notre Recette

TO ADD: 2 eggs, 100g softened butter

1. Beat the eggs until light & fluffy
2. Pour your baking mix into a large bowl, add your beaten eggs and mix well
3. Gradually add softened butter and mix well again until fully combined
4. Grate in citrus zest
5. Leave the mix to rest for 10 minutes
6. Fill your madeleine moulds 3/4 full
7. Bake at 180°C in a preheated oven for around 10 minutes or until golden

Ingredients: caster sugar, plain flour (**GLUTEN**), baking powder.



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Packed in our bakery 98 Druid Street SE1 2HQ LONDON that uses nuts, sesame, mustard & soya, so may contain traces.that uses nuts, sesame, mustard & soya, so may contain traces.