

# BON APPÉTIT

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## Readers' Favorite Restaurant Recipes

# R.S.V.P.

The madeleines at PAYARD PÂTISSERIE & BISTRO in New York are the best. I left the city a year ago and have been trying madeleine recipes ever since, but none of them come close.

Sandra Thomas • Memphis, TN

### Payard's Madeleines

MAKES ABOUT 30

- 1¼ cups all purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- ¾ cup (1½ sticks) unsalted butter
- 2½ teaspoons honey
- 4 large eggs
- ¾ cup sugar
- 2½ tablespoons (packed) golden brown sugar
- 1 tablespoon grated lemon peel

>> **DARK MATTERS** Dark madeleine molds tend to over-brown the cookies. To prevent this, reduce the initial cooking temperature to 425°F, then reduce the temperature to 375°F during the second half of baking.

Preheat oven to 450°F. Butter and flour enough madeleine pans with 3-inch-long molds to make 30 madeleines (or work in batches, washing, cooling, buttering, and flouring molds between batches). Whisk flour, baking powder, and salt in medium bowl. Place butter and honey in small saucepan; stir over medium heat until butter is melted. Mix eggs and next 3 ingredients in processor. Add half of hot butter mixture; process until blended. Add flour mixture; using on/off turns, process until combined. Add remaining butter mixture; process just to blend. Divide among pans, filling each mold to the top.

Bake madeleines 5 minutes. Reduce oven temperature to 400°F. Continue baking until golden brown and puffed in center, about 5 minutes longer. Cool completely in molds. **DO AHEAD** Can be made 1 day ahead. Store in airtight container at room temperature.

lingue Ice Cream Pie  
Toasted Pecan Crust