

# Blue Cornmeal Madeleines

Makes 9-12 depending on pan size

## Ingredients

- 3 tablespoons unsalted butter, melted
- 1/2 cup whole milk
- 1 large egg
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 teaspoon almond extract
- 1/2 teaspoon lemon zest (optional)
- 1/2 cup coarse blue or yellow cornmeal
- 2/3 cup all purpose flour, sifted

## Instructions

1. Preheat your oven to 350 degrees and coat a madeleine pan's "shells" with butter or cooking spray to prevent sticking, as well as to create a crispier crust.
2. To make the madeleines; combine all the ingredients together and mix just until no lumps remain.
3. Set the batter aside for 10 minutes and then fill each shell about 3/4 full, bake 8-10 minutes or until middles are firm, and not soft.
4. Remove from pan and serve warm or store in an airtight container for up to 3 days.

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