

A madeleine is a small French sponge cake with a distinctive shell-like shape, traditionally flavored with orange blossom or lemon zest.

## INGREDIENTS

*makes 16 madeleines*

1/4 cup Just Egg  
1/3 cup sugar  
1 Tbsp orange blossom water  
2 Tbsp plant milk  
3/4 cup flour  
1 tsp baking powder  
4 Tbsp vegan butter, melted  
(I use Miyoko's)

## DIRECTIONS

Preheat the oven to 450°F.

In a bowl, whisk the eggs and sugar until well combined. Add the orange blossom water and milk, mixing thoroughly.

Gradually incorporate the flour and baking powder, then add the melted butter. Let the batter rest for 15 minutes.

Pour the batter into a madeleine pan (a mini muffin pan can work in a pinch, though it won't create the classic shell shape).

Bake at 450°F for 5 minutes, then reduce the temperature to 400°F and bake for an additional 10 minutes. The madeleines should be golden with a small bump.

Remove each madeleine from the pan immediately after baking and place on a rack to cool.