



## "Honey Madeleine Tea Cakes"

Recipe from kitchen of Christopher Stalder, Orlando, FL ~ Orange Blossom Beekeepers Association



Photo by Bernard Leprêtre, Wikimedia Commons

### Ingredients:

1 stick unsalted butter  
1/4 cup refined granulated sugar  
5 T honey  
1 cup all purpose flour  
pinch of baking soda & pinch of baking powder  
2 large eggs  
zest of one lemon or zest of one orange  
confectioner's sugar

### Directions:

Apply non-stick cooking spray to molded Madeleine sheet pan. Melt butter in small bowl. In medium sized bowl mix eggs, sugar & honey & then place this bowl over pan with

simmering water and whisk until warm & frothy. Remove from pan & continue whisking a couple more minutes until mixture is thicker & frothier. Take turns gradually adding in the unsalted butter & sifted flour with the pinches of baking soda & baking powder. Add citrus zest.

Preheat oven to 350 degrees Fahrenheit.

When batter is completely mixed, fill the Madeleine molds 3/4 full. Bake for 8 minutes (approximately...as madeleine mold sizes vary). Remove from oven when tea cakes are springy with golden brown edges.

Cool on baking rack, then place on round plate like the petals of a flower & dust each layer of petals with confectioner's sugar as you work inward with multiple layers of petals for your flower. Place small condiment cup with extra honey in center of flower.

Very Important Note: you may pretend that you are an industrious honey bee and / or a care-free butterfly and dip the petals into the center of the flower (honey) & enjoy :)

Christopher J. Stalder "Chris"  
Environmental Scientist, Beekeeper,  
Agronomist & Herpetologist #  
407-855-1131