



FRENCH STYLE BUTTER MADELEINE

Savour the delicate elegance of French style madeleine, made with rich butter. The soft and fluffy texture just melts in your mouth.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Softened Butter	0.070kg

PRODUCTS

102514 Classic Madelena Rich Cake Mix 15kg

METHOD

CAKE

1. Combine water, oil and mix in mixing bowl.
2. Using a beater, mix on low speed for 2 minutes. Scrape bowl.
3. Add softened butter.
4. Mix for 4 minutes on medium speed.
5. Lightly spray madeleine tray.



6. Deposit 30 grams batter per madeleine.
7. Bake at 170°C for 20 - 25 minutes.
8. Allow to cool and dust with icing sugar.