

OLIVE-OIL MADELEINES

Adapted from Eleven Madison Park

MAKES 36 MADELEINES

ACTIVE TIME: 15 MIN START TO FINISH: 45 MIN

Best when eaten warm, these tender little cakes are an excellent reason to get out your finest bottle of olive oil.

5 large eggs

½ cup granulated sugar

1½ cups plus 1 Tbsp all-purpose flour

1¼ tsp baking powder

¾ tsp salt

1½ cups good-quality extra-virgin olive oil

Grated zest of 2 lemons

EQUIPMENT: 2 nonstick madeleine pans with 12 (2-Tbsp) molds each

GARNISH: confectioners sugar

- Preheat oven to 350°F with racks in upper and lower thirds.
- Whisk together eggs and sugar. Add flour, baking powder, and salt, and whisk until just combined. Whisk in olive oil and zest. Fill each ungreased mold with 1 Tbsp batter (there will be batter left over).
- Bake, switching position of pans halfway through, until puffed and golden-brown, about 12 minutes total. Transfer madeleines to a rack to cool. Move oven rack to middle, then bake remaining madeleines.
- Serve warm.

COOKS' NOTE: Madeleines can be made 4 hours ahead. Reheat, wrapped in foil, in oven until warm, about 15 minutes.

I'D BE EVER SO GRATEFUL if GOURMET could obtain the waffle recipe served by chef Tanya Holland at Brown Sugar Kitchen, in Oakland, California. So light they almost float off the plate, these waffles are, in fact, the best I've encountered in over 80 years of dining.

ANNE E. JOHNSON LOS ANGELES