

Forum:[Hack Forums](#)

Thread: [Commercial Madeleine Recipe](#)

Fr3d - May 23, 2026, 9:41 pm

Commercial Madeleine Recipe

Ingredients

Flour: 500g

Salt: 1 pinch

Eggs: 3

Sugar: 150g

Lemon: 1 juicy lemon (makes it nice and soft)

Oil or Butter: 100ml oil or 125g butter

Milk: 250ml

Baking powder: 1 sachet or 4 teaspoons

Flavoring: Your choice (vanilla, etc.)

Baking: 15 minutes at 200°C (with both top and bottom heat)

Preparation

In a bowl, combine the eggs, the pinch of salt, and the sugar. Beat well until the mixture turns pale and fluffy.

Add the melted butter or oil, and continue beating well until smooth.

Pour in the milk and keep whisking thoroughly.

Finally, sift the flour and mix it with the baking powder. Gradually fold this into the mixture until you get a beautiful, smooth madeleine batter.

Pro Tips for Baking

The Molds: It is best to grease your molds with a bit of oil and dust them with a little flour so the madeleines don't stick.

The Oven: The oven absolutely needs to be preheated beforehand.

The Signature Look: Just before putting them in the oven, you can make a small cross-cut on top so the madeleines split beautifully.

Note: If you want that perfect, iconic madeleine bump (la bosse), let the batter rest in the fridge for 30 minutes before baking.

Variation: You can add candied fruits or chocolate chips for even more flavor!

Happy baking, everyone!