THE J.M. SMUCKER Co

# Pistachio Rose Almond Flour Madeleines

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 1 hr 20 mins | 11 mins | 12 | N/A |

## Ingredients

- 1 1/2 cup (180 g) **Robin Hood®** Almond Flour

  **Robin Hood**® Almond Flour (Gluten Free)

- 1/4 tsp (1.5 g) salt
- 1/2 cup (100 g) granulated sugar
- 1/2 cup (60 g) icing sugar
- 1 tsp (5 mL) rose water
- 2 eggs + 1 egg white (set out to room temperature)
- 1 tbsp (15 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1/2 cup (115 mL) butter, melted and cooled
- **For Cookie Topping:**
- 1 cup (170 g) white chocolate morsels or chopped pieces
- 1/2 cup (60 g) chopped pistachios, in a small bowl
- optional, edible dried rose petals or decorating candies

## Directions

**Step 1:**

In a large bowl, sift together almond flour, salt, granulated sugar and icing sugar.

**Step 2:**

In another bowl, use a hand mixer with whisk to whip the eggs, egg white, rose water and evaporated milk until foamy.

**Step 3:**

Pour the whipped mixture little by little into the large bowl with the dry ingredient mixture. Using a spatula, gently fold the wet ingredient mixture into the dry.

**Step 4:**

Lastly, add the butter little by little, folding it gently into the batter also.

**Step 5:**

Cover batter and chill for at least 1 hour.

**Step 6:**

Preheat oven to 350°F (175°C), then grease the madeleine cookie tray generously with baking spray.

**Step 7:**

Remove madeleine batter from the refrigerator. Spoon small tablespoons of batter into each madeleine form in the pan. Fill each madeleine mold 2/3 full, careful not to overfill.

**Step 8:**

Bake in the preheated oven for 20-23 minutes, until the center of the cookie springs back to the touch. Edges of the cookie should be a very golden brown.

**Step 9:**

Remove cookies from oven and allow to cool 10 minutes before carefully removing from the pan to cool fully on a cooling rack. The cookies are delicate, so be careful. Gently wiggle the cookies in place to help them release from the pan. Repeat baking steps with any remaining batter.

**Step 10:**

For the cookie topping: Place white chocolate in a microwave safe bowl or a double boiler. Microwave for 10 second increments, stirring well in between, until melted, or melt gently over medium heat in the double boiler. Use the heat of the chocolate and stirring to help melt other pieces in the bowl or boiler to help ensure not overcooking the chocolate.

**Step 11:**

Carefully dip each delicate madeleine’s top corner in the melted white chocolate, then sprinkle with pistachios and the optional candies or dried rose petals. Allow to dry fully. Relax and enjoy every bite.

# Images

