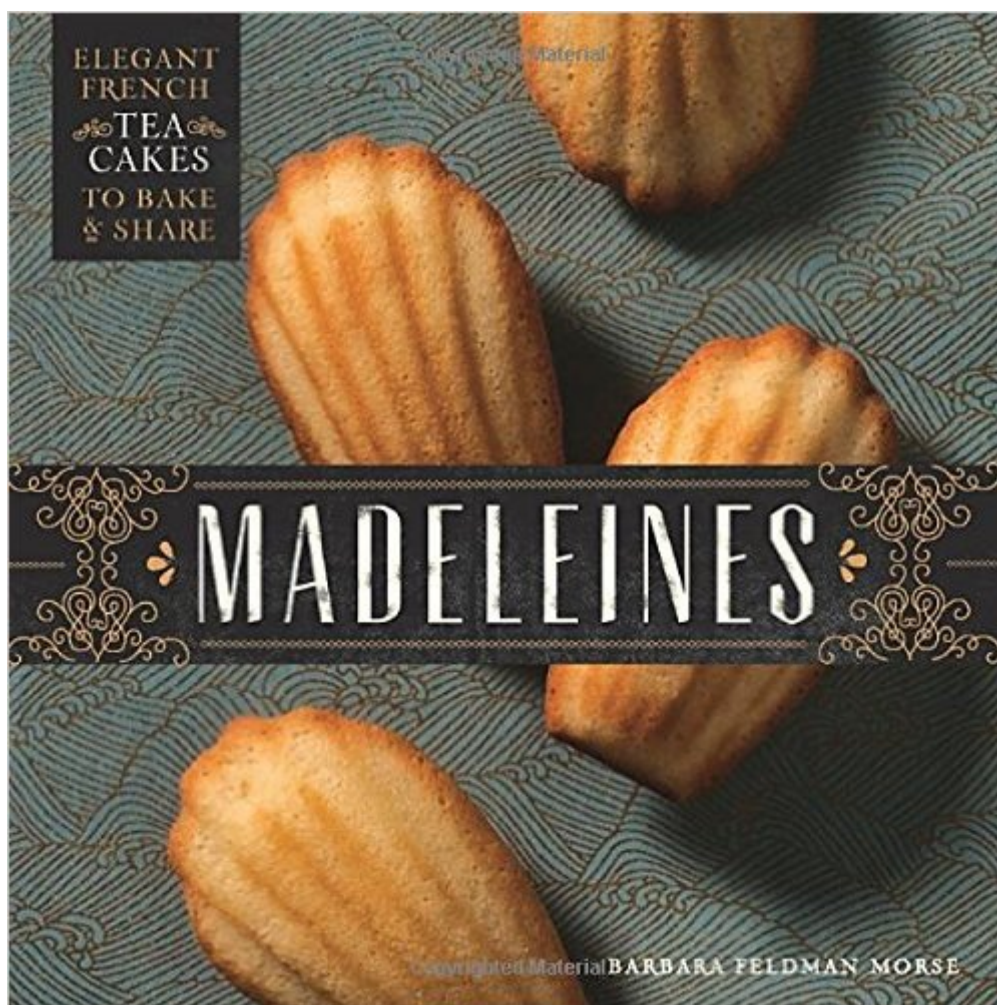


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# Madeleines: Elegant French Tea Cakes To Bake And Share



## Synopsis

The petite shell-shaped cakes known as madeleines are versatile, pretty, and absolutely delicious. Made famous by Marcel Proust in his novel *In Search of Lost Time*, this classic French treat is now loved the world over. Beautifully illustrated and lovingly researched, *Madeleines* features recipes for an incredible variety of flavors and combinations, including such decadent desserts as Dark Chocolate Espresso Madeleines, savory appetizers like Pesto and Pine Nut Madeleines, and showstoppers like Cheesecake Madeleines with Lingonberry Preserves. And making these adorable cakes has never been easier! author Barbara Feldman Morse has developed a unique quick-and-simple method for baking perfect madeleines again and again. Pour a cup of tea and enjoy this quick trip to France with *Madeleines*!

## Book Information

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## Customer Reviews

This book is rich with more tantalizing Madeleine variations than I could have ever imagined possible! I didn't even know which recipe to try first! (I finally settled on the "Fresh Lemon Drop Madeleines," and they did not disappoint. My guests just kept still oohing and aahing over them.) The instructions are clear and concise. The photography is beautiful. And the square format makes it a stand-out among all my other cookbooks. This book is a keeper, and I know it will be getting much use in my home, for both casual family functions as well as special entertaining events.

I am conflicted. This is a beautiful little book, but be sure to read the recipes carefully before baking

(as always). My first attempt was the fresh lemon drop madeleines (p. 106; quite good), which called for "1 1/2 c. granulated sugar, divided." Step 3 says to put the butter and "sugar" in a bowl. How much sugar, you might ask. Step 8 then says to use 1/2 c. for a syrup. Oh, okay. She also says bottled lemon juice can be used -- oh, the horror! Lemons aren't hard to find. The pumpkin spice recipe on p. 58 has a typo; it reads "1/ c." canned pumpkin puree. The author's website attributes this to a printing error and clarifies it should be 1/3. Recipes should be tested and proofread. I will use the book with caution.

I received a review copy of this book and I've been very excited with it! I can't say I had a huge interest in madeleines before getting this book but I've had fun exploring the technique and learning about how it can be used in different ways. There's a lot of different recipes and the book definitely seems to be focused on people like me that are looking to learn about and become familiar with madeleines (compared to the 1-star review from the professional madeleines baker, I doubt if you cook for a living a \$15 book will blow you away). I do wish the measurements were in weight but that's really my only quibble. All in all I'd recommend it to anyone interested in baking or entertaining, regardless of your experience with madeleines.

I love Madeleines and use to purchase them at different stores...not anymore...I make them and they taste so much better than store bought. I don't think I can make enough of the Lemon-Poppy Seed Madeleines as they taste wonderful and if unwatched they will disappear quickly. I have not made any of the savory Madeleines, but am getting ready to as I think they would go great with different meals. I am impressed with the quality of the book. I would be perfectly happy gifting this book to friends who love to cook.

The recipes are very clear and easy to follow. This beautiful book would be a welcome addition to anyone's cookbook collection.

I bought this book at Kinokuniya, but I have to say this book is quite good. I really like it a lot because the recipes aren't hard to follow. I could see why some people might be put off by the measuring, but it's nothing Google can't fix, for real. I've tried a few recipes already and these do not last long at all. They are gone within minutes! The book is so small and precious, it will barely take up any space in your kitchen. The photographs are quite nice and there are some combinations I would have never thought of! very nice book over all!

Bravo!! I made the chocolate espresso and burned-butter pecan Madeleines for Thanksgiving...a huge smash!! The pumpkin pie was neglected! A one bowl method imagine! A breeze to make, with direct, crystal- clear instructions!! They are the richest,most delectable cookies imaginable, in a beautiful, graceful shape.Any madeleine you've ever tasted is a pale, spongy waste of calories compared to these.This is a GREAT book!!

This book is fabulous! I couldn't wait to get it. Imagine being able to make a delicious dessert in one bowl. This book has it all. Sweet, savory, and how to make delicious, easy ice cream to serve with them. If you are a baker, or know someone who is, this would make a great gift along with a Madeleines pan. Buy it, you won't be sorry.

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