

INGREDIENTS TO ADD

- 3 large eggs
- 120g melted butter



9-12 mins
180°C (fan)

INSTRUCTIONS

1. Empty the powder from the pouch into a large bowl.
2. Stir in the melted butter and the eggs until smooth.
3. Pour a tablespoon of the mixture into a buttered madeleine mould and pop in the oven for 9-12 mins at 180°C (fan).

TIPS

- Always butter mould before baking
- Use a metal madeleine mould if possible
- Chill the mixture in the fridge for 30 mins before pouring in the mould
- Ready to eat 20 mins after baking

NUTRITION FACTS

Servings: 12

Calories per serving

92

		% Daily Value
Fat	0.1g	0%
<i>of which saturates</i>	0g	0%
Carbohydrate	21.7g	8%
<i>dietary fibers</i>	0.4g	1%
<i>total sugars</i>	10.9g	-
Protein	1.5g	-
Salt	1mg	0%

INGREDIENTS

Wheat flour (flour treatment agent E300),
Sugar, Raising agents (E450i, E500ii),
Wheat flour (contains Calcium, Iron,
Niacin, Thiamine).

ALLERGEN ADVICE

*For allergens see **ingredients in bold**.
Manufactured in a facility that handles nuts.*

NETWEIGHT 303g e



Made with care
in the UK



This packaging
is **recyclable**

the
powder pâtisserie



CAKE MIX
Madeleine



Authentic



Prep
5 mins



Serve
4-6 people



9-12 mins
180°C (fan)