

# MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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## **Pistachio Madelines with Meyer Lemon Glaze**

*Ingredients:*

### **Madelines**

1/2 cup all purpose flour  
1/4 cup shell unsalted pistachios  
1/2 cup sugar  
2 large eggs  
5 Tbsp. unsalted butter  
1/2 tsp. baking powder  
zest from 1 meyer lemon  
pinch salt

### **Meyer Lemon Glaze**

3 Tbsp. unsalted butter  
3/4 cup confectioner sugar  
juice from 1 meyer lemon

*Directions:*

### **Madelines**

1. Melt the butter and allow to cool.
2. In a food processor, add the pistachios and pulverized for 30 seconds. Add the flour, salt and baking powder and process again for 20 seconds.
3. In a medium size bowl, whisk the eggs until light yellow. Add the sugar in slowly while whisking. Continue for about 30-60 seconds until they are light.
4. Grate the zest of the lemon and whisk into the eggs and sugar mixture. Set the rest of the lemon aside for the glaze.
5. Add the pistachio flour and fold it into the egg mixture. You want to be careful not to over mix because you are trying to keep the madelines from being chewy.
6. Once the flour is lightly integrated, add the butter and fold. The result will be a greasy batter. Here is the optional point in the process, if you wish to continue on and bake them, you can. However, if you want to add the signature mound to them, you should refrigerate for as little as two hours or overnight. This will allow the butter to set again and make the batter firm.
7. Preheat your oven to 400F.

8. Grease your madeline pan (a muffin tin can replace this), and scoop about 2 tablespoons into each mold. Bake for 10-11 min.

9. Let cool in tray for 5-10 min. Turn out and perhaps glaze (directions below). Serve and enjoy!

**Meyer Lemon Glaze:**

1. In a microwave safe bowl, whisk together the sugar, butter and juice from the meyer lemon. The lemon juice may cause the glaze to be lumpy or spotty from the acidity of the lemon and the butter. If it does separate, add to the microwave for 10 seconds, then whisk until smooth.

2. Lightly place the madeline face side down in the icing and coat. Lift from the bowl and let the icing set for 10 min. Serve and enjoy!