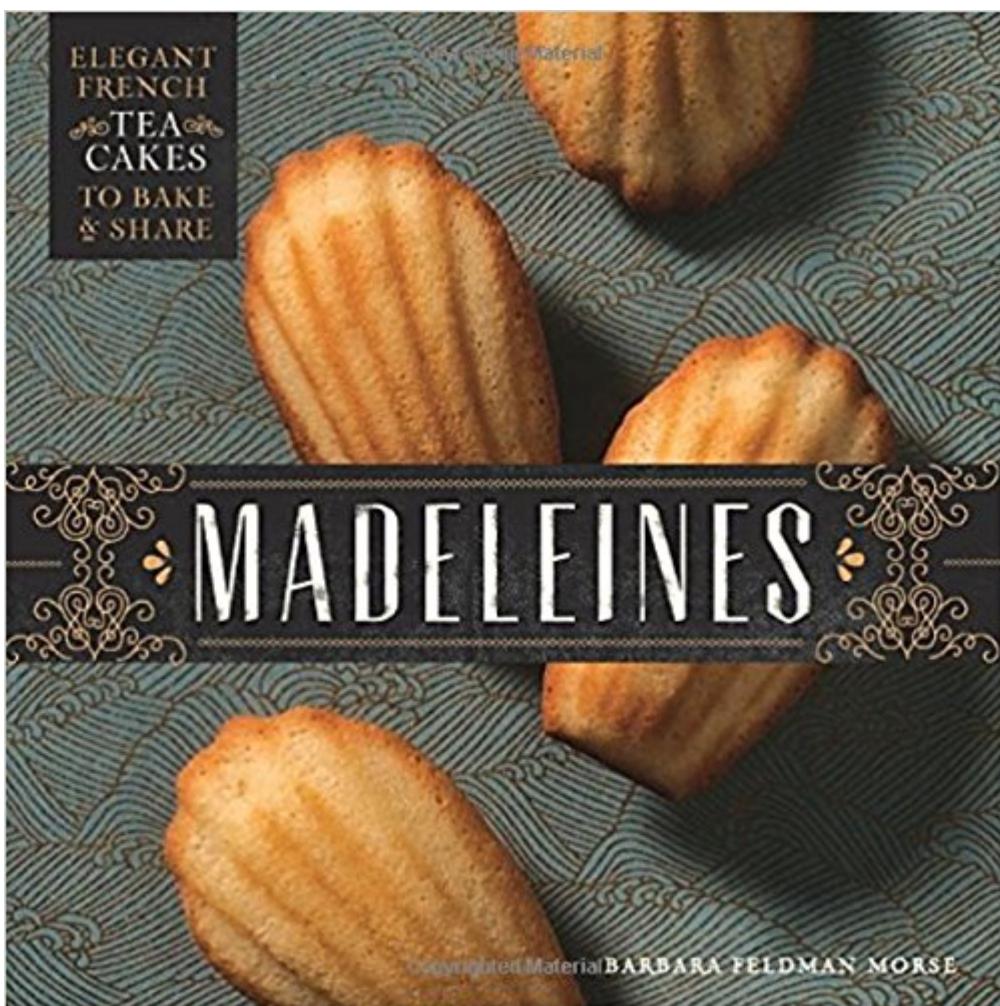


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Madeleines: Elegant French Tea Cakes To Bake And Share



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. 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

Barbara Feldman Morse is a prize-winning baker whose recipes and writing have appeared in the Boston Globe, Oakland Tribune, Sacramento Bee, South Florida Sun-Sentinel, Bostonia Magazine, and Nob Hill Gazette.

I've had these wonderful French tea cakes in France, so I knew the book would not teach me to replicate those. But I was pleasantly surprised at the variety of recipes, the easy instructions, and the joy of my friends. My first try were the Cheese Danish ... I overfilled the first molds in the pan so my finished madeleines weren't the most attractive, but still tasted great. Their appearance was much improved in my second pan when I filled molds only 3/4 full. I also made the Pina Colada (I

didn't use optional white chocolate but did add chopped bits of toasted coconut pineapple marshmallow. Took both to an event today with about 40 people and my little cakes disappeared to rave reviews. I preferred the Pina Colada, but the Cheese Danish disappeared first. I saw people going back for 2nds, 3rds, maybe even stealthily grabbing a 4th! I didn't give the book 5 stars, because of the lack of measurements in grams. I prefer weight to volume measurements to bake. For some that won't effect their enjoyment of this book. I'm going to have fun experimenting with the other recipes in this great little book.

I don't like to be critical, so let me say that at the outset. For every recipe, one could probably find five more that are similar, but not the same. This cookbook writer / baker has her style. I very much looked forward to trying out the recipes in the book. The book offers a great variety of madeleines in both sweet and savory options. There are quite a few to pick from and they are ordered by categories. The book is sprinkled with quotes about sweets and chocolate which is a cute touch. Part of the issue I had with book is just poor editing. There are steps missing, measurements I think are not quite right, etc. These are things that some proofreading and a second edition could easily fix. I wish there were more photos of the finished product and the steps in the process. What does the batter look like? Was the consistency of mine right? How full should the pan cavities be? Etc. I found many of the chocolate recipes to be heavy so I lightened up in the melted chocolate. All of this said, the Tahitian Vanilla Madeleine is the most delicious cakelette I've ever made and it is a fan favorite. The one-bowl approach is a great idea and makes clean up much easier. If you want a book with Madeleine recipes that incorporate nuts, fruit, cheese, and more, this is one you may want to try.

I love Madeleines and use to purchase them at different stores...not anymore... I make them and they taste so much better then 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.

Different book? Last year I downloaded a Kindle Free version of this book. It included a donut madeleine using the spice mace and cake flour (very good). The new book does not include it but I would like to have it. Anyone know of this?

A lovely, lovely book, trying to make it so simple to bake these that no occasion should ever go without. I've actually eaten the almond ones straight from the author's kitchen via her husband, and before I knew anything about their origin or the author, declared them the most incredibly delectable thing I had ever eaten. It remains to be seen if I can duplicate her finesse. I have high hopes, otherwise I will have to order them by the dozen right from the source!

Beautiful cookbook! The recipes are easy to understand the the variety is wonderful.

I have only made one batch from this book but they are soooo good! I like that they have savory and not just sweet recipes. I can not wait to make more. I accidentally on purpose ate them all.

I love the recipies in this book...i have only made a few, but so far they were delightful!

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