

HOW TO MAKE

Gateaux moelleux au beurre

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 4.5 oz granulated sugar• 4.5 oz flour• 4.5 oz softened butter• 2 eggs• 2 teaspoons orange blossom water	1	<p>Preheat the oven at 320 degrees Fahrenheit. With the eggs and the sugar together until it becomes white, add the orange blossom water, the flour and finally the butter. The butter mustn't be melted, just softened.</p>	<ul style="list-style-type: none">• 4.5 oz granulated sugar• 4.5 oz flour• 4.5 oz softened butter• 2 eggs• 2 teaspoons orange blossom water	<p>« You can use the same batter in Madeleines pans. You can flavor those delicious little cakes with anything you like: rose, green tea, coffee, raspberries, lemon...»</p>
	2	<p>Butter mini muffins pans (or madeleine pans). Fill them with the batter (not higher than 2/3rds of the level) and bake in the center of the oven for 10 to 15 minutes</p>		