



# Honey Cinnamon Madeleines

EASY • 55 MINS

Golden, light and just the right amount of sweet, these Honey Cinnamon Madeleines are a simple little bake that feels instantly special. Lunchbox or picnic worthy every time.

(You will need a madeleine tin for this recipe)



**SKILL LEVEL**  
Easy

**PREP TIME**  
15 mins (plus 30 mins chilling)

**COOKING TIME**  
10 mins

**SERVINGS**  
Makes 24 biscuits

## Ingredients

- 190g butter, melted and cooled

## Method

1. Brush the madeleine tins with a little of the melted butter, making sure to get into all the edges!

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 3 eggs
- 185g [Capilano Pure Honey](#)
- 160g plain flour, sifted
- 1 tsp ground cinnamon
- ¼ tsp baking powder

Used in this recipe



### Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

2. Combine eggs and honey in the bowl of a stand mixer and whisk until fluffy (about 10 mins – you can also use a handheld beater with whisk attachments).
3. Combine flour, cinnamon and baking powder and stir well, then add to the egg mixture and gently fold together to combine. Add the remaining melted butter and very gently stir until just combined. Refrigerate the batter for half an hour.
4. Preheat oven to 180°C.
5. Spoon the batter into prepared tins (the batter should come only half way up the holes as these puff up quite a bit while baking). Bake for 10 mins or until fluffy and golden.
6. Best enjoyed warm or as a little lunchbox treat.

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