

CRANBERRY MADELEINES

INGREDIENTS

1/2 pound (2 sticks) butter, softened
1/2 cup vegetable shortening
3 cups sugar
5 eggs
3 cups all-purpose flour
1/2 teaspoon fine salt
1/2 teaspoon baking powder
1 cup milk
2 tablespoons cranberry extract
1 teaspoon vanilla extract
1/2 cup seedless cranberry sauce

DIRECTIONS

Preheat oven to 350F. Grease and lightly flour madeleine pans (or any small form pans)

Use the paddle attachment of your stand mixer to cream butter and shortening together. Add sugar, a little at a time. Add eggs, 1 at a time, beating after each addition. Whisk the flour, the salt, and the baking powder together in a bowl and add to mixer alternately with the milk, starting with the dry ingredients and ending with the dry ingredients. Mix in vanilla extracts. Reserve 2 cups of the batter into a separate bowl.

In small saucepan or in microwave, heat cranberry sauce to dissolve; cool slightly. Mix with reserved batter. Add cranberry extract. Spoon some of the cranberry batter into pan and top with the vanilla batter to 2/3 full.

Bake in preheated oven 20-25 minutes, until a toothpick inserted in the center of the cake comes out clean. Cool in pan for 5 minutes, before turning on to wire rack to cool completely. Repeat until all batter is used.