

Speltz madeleines with rosewater

Takes 30 minutes, makes 12 and uses an electric whisk and a madeleine tin.

INGREDIENTS

100g butter
3 tablespoons honey
130g white spelt flour
2 teaspoons baking powder
2 eggs
1 teaspoons vanilla extract
2 tablespoons rosewater
2 tablespoons edible rose petals (plus extra for serving)

DIRECTIONS

Pre-heat your oven to gas mark 6, 400°F, 204°C, 184°C fan.

Grease your madeleine tin with butter and dust it with spelt flour.

Put the butter and honey into a saucepan and melt together over a very low heat and remove the moment they are completely fluid.

Sieve the flour and baking powder into a bowl and leave to one side.

Using an electric whisk, beat the eggs, vanilla and rosewater together until they have roughly doubled in size and become aerated.

Fold in the flour and baking powder then stir through the edible petals.

Pour into your madeleine moulds until they are full, then place in the oven and turn the temperature down to gas mark 4, 350°F, 177°C, 157°C fan. Bake for 12-15 minutes until gently browned on top.

Cool for five minutes in the tin, then remove and place on a platter for serving and scatter with edible rose petals.

