

Sponge finger cake with the thermomix

Sponge finger cake with the thermomix

| | | | |
|----------------------------|------------------------------|---------------------------------|--------------------------|
| 5 min | 5 min 10 min | 5 min 10 min 15 min | 5 min 10 min 15 min 1/10 |
| 5 min 10 min 15 min 1/10 5 | 5 min 10 min 15 min 1/10 5 5 | 5 min 10 min 15 min 1/10 5 5 21 | |

5 min 10 min 15 min 1/10 5 5 21

100G of sugar
100g of flour
100g of butter
3 eggs
1/2 packet of yeast

**100G of sugar
100g of flour
100g of butter
3 eggs
1/2 packet of yeast**

To cook a quick and foolproof recipe for Thermomix melt-in-your-mouth madeleines:

Preheat the oven to 210°C

⌂»

Put the granulated sugar and eggs in the Thermomix bowl and mix for 1 minute at speed 3.

⌂»

Meanwhile, melt the butter to obtain melted butter.

⌂»

Add all the ingredients, including the flour and softened butter, and program for 2 minutes at speed 3 to mix everything together.

⌂»

Grease the madeleine molds (silicone mold) and pour 1 tablespoon of batter into each form (previously buttered). Scrape the bowl with a spatula.

⌂»

Reduce the oven temperature to 180°C and bake for approximately 10 minutes. The Thermomix madeleines are done when a hump forms on top.

Allow the madeleines to cool before enjoying them. This quickly prepared delicacy with your multi-function robot should not last long. It is a delight