Honey cakes with cinnamon

Makes 15 mini-muffin sized cakes
Fresh from the garden eggs
These little cakes are often baked in special shell-shaped tins and are then known by their French name, madeleines.

Equipment
- sieve or sifter
- metric measuring spoons and cups
- medium bowl
- scales
- small saucepan
- wooden spoon
- food processor
- spatula
- 2 × 12-hole mini-muffin tins
- pastry brush
- small strainer
- dessertspoon
- wire rack

Ingredients
- ¾ cup plain (all-purpose) flour, plus extra for dusting
- 1 teaspoon baking powder
- 90 g butter, plus
- 2 tablespoons extra for greasing
- 1 tablespoon honey
- 2 eggs
- ¾ cup castor (superfine) sugar
- 1 tablespoon brown sugar
- a tiny pinch of salt
- 1 drop pure vanilla extract
- pure icing (confectioners’) sugar, to serve

What to do
- Sprinkle the flour and baking powder together into the medium bowl. Weigh the butter and put the 90 g into the small saucepan along with the honey. Heat over a medium heat until the butter melts, stirring with the wooden spoon to combine. Remove from the heat and set aside.
- Break the eggs into the bowl of the food processor, then add the sugars, salt and vanilla extract. Mix in the butter and honey mixture and process to combine. Wash and dry the medium bowl.
- Add the flour mixture to the food processor and mix to a smooth batter. Scrape the batter into the medium bowl and leave to rest for 20 minutes.

Meanwhile, preheat the oven to 180° C and use it to melt the remaining medium heat. Brush the mini-muffin tins with the extra flour in the small strainer and tin, then turn the trays upside down an hour. (This is called dusting.) Spoon the mixture in the tin, filling each hole about two-thirds full then the oven, bake for 10 minutes or until the cakes are firm to the touch. Remove from the oven in the tin, then turn the tin upside-down on a wire rack to remove the cakes. Transfer the cakes from the tin completely.

When the cakes are cool, put a little honey and then dust the cakes with icing sugar and a teaspoon on top.

Did you know? Pure vanilla extract is expensive as it is a rare essence – it is thinner and more syrupy, however, which only imitates the taste of true vanilla.

Bottom drawer