

Cake Time



Make time for Cake Time!

With Santander's Magdalenas

Very similar to the familiar French madeleine (pictured), Spanish magdalenas are small, moist, sugar-coated sponge cakes, perfect for a mid-morning coffee break.

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Santander's Magdalenas

Makes 24 | Preparation time: 20 minutes | Cooking time: 18–20 minutes

Ingredients

- 4 eggs
- 200g granulated sugar
- 170g plain flour
- 250g butter
- 1 tablespoon milk
- 1 tablespoon baking powder
- zest of a lemon



You will also need a cupcake pan lined with paper cases, or a well-greased madeleine pan

Method

1. Preheat the oven to 200°C/Gas Mark 6.
2. Beat together the eggs and 150g of the sugar until the mixture is light and fluffy.
3. Melt the butter in a small saucepan or in the microwave, and leave it to cool slightly. As you continue to beat the egg mixture, slowly pour in the melted butter and mix thoroughly.
4. Stir in the lemon zest and milk.
5. In a separate bowl, combine the flour and baking powder.
6. Still stirring the egg mixture, add the flour mixture. Continue to stir until all ingredients are mixed well. The batter will be very thick.
7. Spoon a little batter into each cupcake case, leaving plenty of room for the magdalenas to rise – they will double in size when baked. Sprinkle with the remaining 50g of sugar.
8. Place pan on the middle shelf of the oven, and bake for 18–20 minutes, until the magdalenas are golden.
9. Remove from the oven and allow to cool for five minutes before taking out of the pan.

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