

Madeleines Recipe

A Sweet Stop in Saint-Germain-des-Prés, Paris, to make Madeleines with Chef Camille and Archie from The Intrepid Explorers.



It was a crisp morning in Paris when Archie and his mum ducked into a tiny pâtisserie tucked between a flower shop and a bookstore in the quaint neighbourhood of Saint-Germain-des-Prés. The scent of warm butter and vanilla drifted through the air as they pushed open the door and heard the cheerful chime of the bell.

They had come to meet Chef Camille, a pastry chef known across the neighbourhood for her Madeleines, delicate golden cakes shaped like seashells.



Chef Camille (smiling):

“Bonjour, Archie! Bonjour, Christine! I hear you’ve come to learn a very special French recipe today?”

Archie (looking around, amazed):

“Bonjour! How do you not eat everything in here? It all smells and looks so good!”

Chef Camille (laughing):

“It’s not easy, believe me! And today it’ll be even harder—we’re making Madeleines, my absolute favourite. Do you know where they come from?”

Archie (glancing at his mum, unsure):

“Well... I thought they were from France?”

Chef Camille:

“Oui! Madeleines have been made in France for centuries. Legend says they were first baked in the 1700s by a young girl named Madeleine, for the the Polish king Stanislas Leszczyński, Duke of Lorraine, who loved them so much, he gave the little cakes her name.”

Archie:

“Cool! So it’s a royal recipe?”

Chef Camille:

“Exactement! And the best part? You can make them easily at home.”

🍋 ***Let’s Make Madeleines!***

Chef Camille (handing Archie a whisk):

“Ready? We start with the basics: eggs, sugar, flour, melted butter, and a little lemon zest.”

Archie:

“Lemon? I thought they’d be chocolate!”

Chef Camille:

“Ah, French baking is all about balance. The lemon gives it a fresh twist. But you can try other flavours too — chocolate, orange, vanilla, or even a touch of honey!”



Instructions (simplified for kids):

1. **Whisk 2 eggs** and **1/2 cup of sugar** until the mix turns pale and fluffy.
2. **Sift in 3/4 cup flour** and a **pinch of baking powder**. Fold it in gently.
3. Add the **zest of one lemon** and **1/2 cup melted butter**. Mix until smooth.
4. Spoon into *madeleine moulds* (or muffin trays if you don't have any).
5. Bake at **180°C / 350°F for 10–12 minutes**, until golden and puffed in the middle.

Archie (mouth full of madeleines half an hour later):

“Mmm. I could eat ten.”

Chef Camille (winking):

“That’s how the King felt too.”



Try it at Home:

Madeleines are fun, easy, and delicious — a perfect way to explore French baking with your kids! Don't forget to get creative with flavours once you've mastered the basics.

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