



Festive Madeleine Cookie Wreath

My First Madeleine Mishap

I made my first madeleines when I was young. I was so nervous. I forgot to cool the butter. The batter looked funny and sad. I baked them anyway.

They came out flat as pancakes. I still laugh at that. It taught me a good lesson. Melted butter must be warm, not hot. Patience matters in baking. It gives your treats a light, happy crumb.

Why the Whisking Matters

Let's talk about the eggs and sugar. You beat them for a long time. It

feels like forever. Your arm might get tired. But watch the bowl closely.

The mix will get pale and thick. It will look like creamy clouds. This is the magic step. It puts tiny air bubbles in the batter. Those bubbles make the cookies light. They give the madeleine its famous bump. *Fun fact: That bump is called the “belly” or “hump.” Every baker loves to see it!

A Gentle Fold for Tender Cookies

Now, add the flour and butter. Do not stir hard. Be gentle. Use a folding motion with your spatula. Think of tucking a baby into bed.

Why does this matter? Stirring too much makes tough cookies. Folding keeps the air inside. It keeps the texture dreamy. Your patience makes them perfect. Have you ever had a cookie that was too dense? What was it like?

The Scent of Memory

As they bake, your kitchen will fill with smell. It is sweet vanilla and golden butter. Doesn't that smell amazing? It reminds me of my grandmother's house. She always had a tin of cookies ready.

That smell is a simple joy. It makes a house feel like a home. This is why we bake. We make more than food. We make warm memories. Share your baking with someone you love.

Shaping Your Festive Wreath

Once your madeleines are cool, we make the wreath. Lay them on a plate in a circle. Let each cookie overlap the last. They look like little

scalloped shells.

You can tie a ribbon around them. Add some fresh rosemary sprigs. It looks so special. Why does this matter? Making food beautiful shows care. It turns a simple cookie into a gift. Will you add a ribbon or green herbs to your wreath?

Your Turn in the Kitchen

Now, it is your turn. Follow the steps, but do not worry. Baking is a kind practice. If your first batch is not perfect, that is okay. Mine were flat, remember?

See also Cinnamon Walnut Holiday Swirls

The most important ingredient is joy. Put that in your bowl. I would love to hear about your baking. Did your madeleines get a nice “belly”? What will you drink with your cookies? Tell me all about it.

Ingredients:

Ingredient	Amount	Notes
Cake flour	1 cup (4 ounces/113 grams)	
Salt	¼ teaspoon	
Large eggs plus large yolk	2 eggs + 1 yolk	
Sugar	½ cup (3 ½ ounces/99 grams)	
Vanilla extract	1 tablespoon	
Unsalted butter	10 tablespoons	Melted and cooled



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Instructions

Step 1: First, move your oven rack to the middle. Heat your oven to 375 degrees. Grease your madeleine pan well. Now, whisk the cake flour and salt in a small bowl. This keeps everything light and mixed. I always do this first. It feels like the calm before the fun.

Step 2: Next, beat the eggs and yolk in a mixer. Go on medium-high for 3 to 5 minutes. They will get all frothy and pale. Add the sugar and vanilla. Beat again until it's very thick. (Use a rubber spatula to scrape the bowl's sides.) Now, gently fold in the flour mixture. Then, fold in the melted, cooled butter last.

Step 3: Spoon half the batter into your pan. Fill each shell to the very rim. They need that little hump. Bake for about 10 minutes. Rotate the pan halfway through. They are done when golden and springy. **What does "spring back when pressed" mean? Share below!** I watch them like a hawk near the end.

Step 4: Let the cookies cool in the mold for 10 minutes. This is important. They are too delicate to move right away. Then, gently pop them out onto a wire rack. Repeat with the rest of the batter. Let all the madeleines cool completely. The waiting is the hardest part, isn't it?

Creative Twists

These little cakes are a perfect blank canvas. You can make them your own. A simple change makes them feel new. I love playing with flavors. My grandkids each have a favorite twist now.

Lemon Zest: Add the zest of one lemon to the batter. It smells like a

sunny morning.

Chocolate Dip: Dip the scalloped side in melted chocolate. Let it set on parchment paper.

Cinnamon Dust: Mix a pinch of cinnamon with your sugar. Dust the warm cookies lightly.

Which one would you try first? Comment below!

See also [Candied Sweet Potato Holiday Glaze](#)

Serving & Pairing Ideas

Arrange your madeleines in a circle on a plate. It looks like a lovely little wreath. You could add fresh berries in the center. A dusting of powdered sugar looks like snow. Doesn't that sound pretty? They are perfect with a hot drink.

For a grown-up treat, try a glass of sherry. Its nutty taste is wonderful with vanilla. For everyone, a mug of steamed milk with honey is just right. It's so cozy. Which would you choose tonight?



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Keeping Your Madeleine Wreath Fresh

Let's talk about keeping these little cakes lovely. First, let them cool completely. Then store them in a tin at room temperature. They are best eaten within two days.

You can freeze them for a month, too. Place them in a single layer on a tray. Once frozen, pop them into a bag. I once forgot a batch in my freezer for weeks. They still tasted wonderful with my afternoon tea.

To reheat, just warm them in a 300-degree oven for five minutes. This brings back that just-baked feel. Batch cooking matters because it gives you ready-made joy. You can share sweet treats with surprise visitors.

Have you ever tried storing it this way? Share below!

Common Madeleine Hiccups and Fixes

Sometimes our baking needs a little help. First, if your batter seems too thick, do not worry. Gently fold in the flour. Overmixing makes them tough.

Second, the classic bump might not appear. This is often about oven temperature. I remember when my first batch came out flat. My oven was just a bit too cool. An oven thermometer helps a lot.

Third, they might stick to the pan. Always grease the mold well right before filling. Getting them out cleanly matters for your confidence. A perfect shape makes you feel like a pro. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes. Use a good gluten-free flour blend made for cakes.

Q: Can I make the batter ahead?

See also Christmas Chocolate Chip Cookie Perfection

A: You can cover and refrigerate it for one day. Let it warm up a bit before baking.

Q: What if I don't have cake flour?

A: For each cup, use one cup all-purpose flour minus two tablespoons. Add two tablespoons of cornstarch back in.

Q: Can I double the recipe?

A: Absolutely. Just mix in two separate batches for the best results.

Q: Any fun twists?

A: A little lemon zest is lovely in the batter. *Fun fact: The shell shape is meant to look like a scallop!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you enjoy baking these little cakes. They always make my kitchen smell like happiness. I love hearing your stories, too.

Please tell me all about your baking adventure. Your notes and pictures make my day. **Have you tried this recipe?** Let me know in the

comments below.

Happy cooking! —Elowen Thorn.



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[Print Recipe](#)

Festive Madeleine Cookie Wreath

Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [French](#)



Courses: [Dessert](#)

Difficulty: **Beginner**



Prep time: **15 minutes**



Festive Madeleine Cookie Wreath | 20

Cook time: **20 minutes**

Rest time: **10 minutes**

Total time: **45 minutes**



Servings: **12 madeleines**



Festive Madeleine Cookie Wreath | 24

Calories: **145 kcal**

Best Season: **Summer**

Description

Delicate, buttery French cookies baked in a distinctive shell shape,

perfect for a festive holiday wreath or any special occasion.

Ingredients

- ☐ 1 cup (4 ounces/113 grams) cake flour
- ☐ ¼ teaspoon salt
- ☐ 2 large eggs plus 1 large yolk
- ☐ ½ cup (3 ½ ounces/99 grams) sugar
- ☐ 1 tablespoon vanilla extract
- ☐ 10 tablespoons unsalted butter, melted and cooled

Instructions

1. Adjust oven rack to middle position and heat oven to 375 degrees. Grease 12-cookie madeleine mold. Whisk flour and salt together in small bowl.
2. Using stand mixer fitted with paddle, beat eggs and yolk on medium-high speed until frothy, 3 to 5 minutes. Add sugar and vanilla and beat until very thick, 3 to 5 minutes. Using rubber spatula, gently fold in flour mixture, followed by melted butter.
3. Spoon half of batter into prepared mold, filling mold to rim. Bake until madeleines are golden and spring back when pressed lightly, about 10 minutes, rotating mold halfway through baking.
4. Let cookies cool in mold for 10 minutes. Remove madeleines from mold and transfer to wire rack. Repeat with remaining batter. Let madeleines cool completely before serving.

Notes

For a festive presentation, arrange cooled madeleines in a circle on

a platter to form a wreath. Decorate with fresh rosemary sprigs and cranberries.

Keywords: Madeleine, Cookie, Wreath, Holiday, Dessert