

# Chocolate Peppermint Madeleines with Candy Cane Crunch

Prep: About 45 minutes chill time; ~15 minutes active prep • Cook: 9–10 minutes

*Delicately soft, chocolatey madeleines kissed with cool peppermint, then dipped in glossy chocolate and finished with festive candy cane crunch. Elegant yet simple, they deliver a rich peppermint–hot cocoa vibe with a tender, sponge-like crumb.*

## Ingredients

- 1/2 cup (8 Tbsp; 113g) unsalted butter (melted)
- 2 Tbsp (28g) unsalted butter (melted, for greasing pan)
- 2 large eggs (at room temperature)
- 2/3 cup (133g) granulated sugar
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon peppermint extract
- 3/4 cup + 1 Tbsp (100g) all-purpose flour (spooned and leveled)
- 1/3 cup (28g) Dutch-processed cocoa powder
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 teaspoon espresso powder (optional)
- 4 ounces (113g) bittersweet or semi-sweet chocolate (finely chopped)
- 1/4 cup (40g) candy canes (crushed (about 2–3 large candy canes))

## Instructions

1. Melt 1/2 cup (8 Tbsp; 113g) unsalted butter in a large bowl; set aside to cool slightly.
2. Using a handheld or stand mixer fitted with a whisk attachment, beat the eggs and sugar on high speed for 8–10 minutes until thick, pale, and ribbon-like.
3. Beat in the vanilla and peppermint extracts just until combined.
4. Sift the flour, cocoa powder, baking powder, salt, and espresso powder (if using) into the bowl, then gently fold until just combined.
5. Fold in the melted butter until the batter is glossy and smooth (it will thicken as the butter cools).
6. Cover and chill the batter in the refrigerator for about 45 minutes.
7. Preheat the oven to 425°F (218°C). Brush the wells of a madeleine pan with the additional 2 Tbsp (28g) melted butter.
8. Scoop 1 heaping tablespoon of batter into the center of each well.
9. Bake for 3 minutes at 425°F (218°C), then reduce the oven to 350°F (177°C) and bake 6 more minutes, or until the

tops spring back when lightly pressed.

10. Invert the pan to release the madeleines and cool on a wire rack.

11. Melt the chopped chocolate. Dip cooled madeleines and sprinkle with crushed candy canes. Let set before serving.

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**Tags: Chocolate, Peppermint, Holiday, French, Dessert, Christmas**

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