

# MADELEINES



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Flour	200	30,3
Sugar	150	22,7
Butter or Margarine	100	15,2
Baking powder	10	1,5
Milk or Soy milk	50	7,6
Vanilla	-	-
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>24</b>	<b>3,6</b>
Water (to hydrate the powder)	126	19,1
<b>Total</b>	<b>660</b>	<b>100</b>



## PROCESS

- Mix Yumgo Whole Powder with the water to rehydrate it.
- Add the sugar, milk and vanilla.
- Sift in flour and baking powder.
- Add the melted butter or margarine.
- Cook for 10 minutes at 210°C.



## TIPS

- Keep refrigerated for 3 hours for a better development in the oven.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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