

# U.S. Parmesan Cheese Madeleines

These madeleines are a unique snack combining sweet, savory and salty in one bite.



## INGREDIENTS

(Makes 24 - medium size)

<b>U.S. Butter, sweet unsalted</b>	<b>225g</b>
White Sugar	188g
Brown Sugar	25g
Dried Vanilla Bean, ground	1 bean
Eggs, large	4
<b>U.S. Parmesan Cheese, grated</b>	<b>150g</b>
Cake Flour	350g
Baking Powder	4g
Salt	3g
Honey	50g

## NUTRITIONAL CONTENT

U.S. Label

### Nutrition Facts

Serving Size (100g)  
Servings Per Container

Amount Per Serving		% Daily Value*	
<b>Calories</b> 410	<b>Calories from Fat</b> 190		
<b>Total Fat</b> 21g			<b>32%</b>
Saturated Fat 13g			<b>65%</b>
Trans Fat 0g			
<b>Cholesterol</b> 125mg			<b>42%</b>
<b>Sodium</b> 360mg			<b>15%</b>
<b>Total Carbohydrate</b> 46g			<b>15%</b>
Dietary Fiber 1g			<b>4%</b>
Sugars 22g			

**Protein** 10g

Vitamin A 15% • Vitamin C 0%

Calcium 15% • Iron 15%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

Per 100g

<b>Calories</b>	410kcal
<b>Total Fat</b>	21g
Saturated Fat	13g
Trans Fat	0g
Cholesterol	125mg
<b>Total Carbohydrates</b>	46g
Dietary Fiber	1g
Sugars	22g
<b>Protein</b>	10g
Calcium	170mg
Magnesium	12mg
Phosphorus	156mg
Potassium	80mg
Sodium	360mg
Iron	3mg
Vitamin A	674IU
Vitamin C	0mg

## PREPARATION

1. Add butter, white sugar, brown sugar and vanilla bean to a large bowl and mix well.
2. Add eggs one by one, incorporating each before adding the next.
3. Add grated parmesan cheese, flour, baking powder, salt and honey and mix well.
4. Leave dough at ambient temperature for half an hour.
5. Press dough into molds and bake at 190°C (375°F) for approximately 25 minutes, until light brown.
6. Cool on racks and serve.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe was developed by Charles Zhao and only serves as a reference. ©2015 U.S. Dairy Export Council.