

# Sponge finger cake with the magimix

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5 min	5 min 10 min	5 min 10 min 15 min	5 min 10 min 15 min 1/10
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100G of sugar  
100g of flour  
100g of butter  
3 eggs  
1/2 packet of yeast

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**<span itemprop="recipeIngredient">100G of sugar</span><br/><span itemprop="recipeIngredient">100g of flour</span><br/><span itemprop="recipeIngredient">100g of butter</span><br/><span itemprop="recipeIngredient">3 eggs</span><br/><span itemprop="recipeIngredient">1/2 packet of yeast</span>**

To cook a quick and foolproof recipe for Thermomix melt-in-your-mouth madeleines:

Preheat the oven to 210°C

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Put the granulated sugar and eggs in the Thermomix bowl and mix for 1 minute at speed 3.

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Meanwhile, melt the butter to obtain melted butter.

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Add all the ingredients, including the flour and softened butter, and program for 2 minutes at speed 3 to mix everything together.

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Grease the madeleine molds (silicone mold) and pour 1 tablespoon of batter into each form (previously buttered). Scrape the bowl with a spatula.

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Reduce the oven temperature to 180°C and bake for approximately 10 minutes. The Thermomix madeleines are done when a hump forms on top.

Allow the madeleines to cool before enjoying them. This quickly prepared delicacy with your multi-function robot should not last long. It is a delight