Earl Grey Madeleines

From the teas.co.uk wiki

Earl Grey and bergamot are lovely in a delicate sponge, and these madeleines carry the flavour by steeping a tea bag in the melted butter before it goes into the batter. The rest of the method is classic madeleine: pale, whisked eggs and sugar, folded flour and butter, then a spell in the fridge that gives them their famous hump.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Earl Grey Madeleines recipe. Canonical: https://teas.co.uk/recipes/earl-grey/earl-grey-madeleines/*

Bake them hot and fast for crisp edges and a soft centre. Makes twelve.

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