



COOKING CLASSES
AT SUR LA TABLE

**SWEET AND SPOOKY
HALLOWEEN TREATS**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Dairy

- 10 tablespoons unsalted butter
- 2 eggs

Pantry Items

- All-purpose flour
- Kosher or sea salt
- Baking powder
- Granulated sugar
- Vanilla bean paste or extract
- Black gel food coloring (optional for candy eyes)

Dry/Canned Goods

- 4 ounces semisweet or bittersweet chocolate
- 4 ounces white chocolate or white candy melts
- Jimmy sprinkles in pink or red
- Jimmy sprinkles in various colors
- Candy eyes

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Pastry brush
- Measuring cups and spoons
- Mixing bowls, various sizes
- Whisk
- Spatula
- Small offset spatula
- 2 piping bags with small round tips, plus 2 more if making candy eyes

Appliances

- Stand mixer or hand mixer

Bakeware

- 12-cavity madeleine pan (required)
- Wire cooling rack
- Baking sheet

Cookware

- Small saucepan

Other

- Plastic wrap
- Parchment paper

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All Recipes

1. Have all the ingredients on your counter ready to use. There is a lot of measuring in this class; reading through the recipes prior to class will be helpful.

VANILLA MADELEINES

Yield: 18 madeleines

Madeleines are a traditional small cake from Lorraine, France. They are small sponge cakes with a distinctive shell shape acquired from being baked in pans with shell-shaped depressions.

Madeleines:

2 tablespoons unsalted butter, melted, for brushing madeleine molds

1 cup unbleached all-purpose flour

1/4 teaspoon fine sea salt

1 teaspoon baking powder

2 large eggs

1/2 cup granulated sugar

1 teaspoon vanilla bean paste

8 tablespoons (1 stick) unsalted butter, melted

1. Using a silicone pastry brush, lightly coat the madeleine molds with 2 tablespoons of melted butter. Chill the pan in the freezer. Repeat the process of buttering the molds one more time and keep pan chilled until needed.
2. In a medium bowl, whisk together flour, salt and baking powder; set aside.
3. To the bowl of a stand mixer fitted with a whisk attachment, add the eggs and sugar. Beat on medium speed until pale and fluffy, about 3 minutes. Add vanilla and whip to combine.
4. Add the flour mixture and 8 tablespoons of melted butter to the whipped eggs; mix on low speed until just combined. Remove the bowl from the stand mixer and use a spatula to scrape down the sides and finish mixing the batter. Cover and transfer the bowl to the refrigerator for at least 1 hour.
5. Preheat oven to 400°F. Place oven rack in the middle position.
6. Fill each mold with batter up to the level of the edges, 2/3 full. Set madeleine pan on a baking sheet and transfer to the oven; bake until the madeleines are browned at the edges and puffed in the center, 8 to 10 minutes.
7. Remove the pans from the oven and cool for 2 minutes. Using an offset spatula, loosen the madeleines from their molds and transfer to a wire cooling rack.

Recipe variations:

- Try adding lemon or orange zest to flavor the batter.

GHOST, MONSTER, BRIDE OF FRANKENSTEIN AND MUMMY DECORATIONS

Royal icing (recipe included)

Chocolate glaze:

4 ounces semisweet chocolate, finely chopped

White chocolate glaze:

4 ounces white chocolate or white candy melts, finely chopped

Jimmy sprinkles, red or pink and various colors

Candy eyes (purchase or make your own, recipe included)

Black gel food coloring

1. **To make candy eyes:** Prepare royal icing at piping consistency in white and black. Transfer to two piping bags with small round tips. Using the piping bag with the white royal icing, pipe round dots onto a piece of parchment. Using the piping bag with the black icing, pipe small black dots into the centers of the white dots to create eyes. Allow to dry completely. Using a spatula, lift dried eyes from the parchment onto your madeleines.

2. **To prepare the chocolate:** Place the white and semisweet chocolate in separate bowls. One at a time, set each bowl over a small saucepan of simmering water. Heat until chocolate begins to melt. Using a silicone spatula, slowly stir from the center until the chocolate is smooth.

3. Transfer 1/4 of each melted chocolate into a separate piping bag with a small round tip. Transfer remaining chocolate into separate bowls for dipping.

4. **To make a madeleine ghost:** Prepare royal icing at dipping consistency. Dip the shell side of each madeleine into royal icing. While the royal icing is wet, position candy eyes and adhere. Using the piping bag with semisweet chocolate, pipe a mouth. Place on a wire rack to set completely. Alternatively, you can dip the madeleine into melted white chocolate instead of royal icing.

5. **To make a madeleine monster:** Dip the top 1/3 of the shell side of a madeleine into white or semisweet chocolate. While the chocolate is wet, position multiple candy eyes onto the chocolate. Sprinkle chocolate with colored jimmy sprinkles for hair. Place on a wire rack to set completely.

6. **To make a madeleine bride of Frankenstein:** Dip the top 1/3 of the shell side of a madeleine into semisweet chocolate. Using the piping bag with white chocolate, pipe a vertical white zigzag on top of the dark chocolate. Pipe two dots of white chocolate in the middle of

madeleine and adhere candy eyes. Pipe a small dot of white chocolate where the mouth will be and adhere 2 red sprinkles horizontally. Place on a wire rack to set completely.

7. To make a madeleine mummy: Using the piping bag with white chocolate, pipe long angled lines in one direction across 2/3 of the shell side of a madeleine. Repeat piping lines in the opposite direction to create a crisscross pattern. These will form the bandages on your mummy. On the top 1/3 of the madeleine, pipe short, angled lines from the top end of the long angled lines to the top corners, in both directions. You will create a bare diamond shape with no lines in the top 1/3 of the madeleine. Pipe two dots of white chocolate into the middle of the diamond and adhere candy eyes. Place on a wire rack to set completely. Alternatively, you can dip the entire madeleine into melted white chocolate or royal icing before piping the mummy bandage lines.

**If you would like the madeleines to lie flat for decorating, carefully slice the bump off the back of the madeleine to create a flat surface.*

ROYAL ICING

Yield: 2 cups

We offer three options for the type of egg whites you can use in this recipe. Packaged pasteurized egg whites, meringue powder (dehydrated egg whites that you rehydrate) or egg whites from pasteurized eggs.

1 pound confectioners' sugar

1/4 teaspoon cream of tartar (for creating a bright white color)

Egg white options (use only ONE of the following):

1/4 cup plus 1 tablespoon pasteurized egg white

Meringue powder (follow the manufacturers' directions based on the quantity of confectioners' sugar)

2 large egg whites from pasteurized eggs

Clear flavored extract to taste (optional)

Assorted gel colors

1. **To prepare the icing:** To the bowl of a stand mixer fitted with a whip attachment, add the confectioners' sugar and cream of tartar. With the mixer on very slow speed, whisk to combine. Slowly add the egg whites to the sugar, scraping down the sides as needed. Gradually increase speed to medium-high. Whip on medium-high until the icing is stiff, white and fluffy, 2 to 3 minutes. If using a flavoring, whisk it in now.

2. **To color the icing:** With a silicone spatula, divide icing into bowls for coloring. Coloring before any water is added will insure even color distribution. Start with a few drops of color as gel colors are very concentrated.

Water additions for thinning 1 cup of icing:

Outlining: 1/2 to 3/4 teaspoon water

Piped decorations: 1 1/2 to 2 teaspoons water

Dipping and flooding: 2 to 3 teaspoons water

3. Add the water in small amounts, testing for flow once each addition is thoroughly mixed in. Keep bowls of icing covered with plastic wrap pressed on the surface of the icing to prevent drying.

4. **To decorate:** Transfer icing to disposable piping bags fitted with a 1/8-inch round tip. Store prepared bags in tall glasses with damp paper towels at the bottoms—this prevents the tips from crusting over.