

Renée's Cannelés

Equipment:

Measuring Cups and teaspoons
Cannelé Molds
Baking Sheets
Saucepan
Mixing Bowls
Wire Cooling Rack
Sifter
Whisk
Electric Mixer
Rubber Spatula
Non Stick Olive Oil Cooking Spray
Pot Holders & Toothpicks
Plastic Wrap

Ingredients:

3 Cups Milk (whole milk is best)
1 Vanilla Bean, Halved lengthwise (may substitute with 2 Tsp. Vanilla extract)
2 Egg Yolks
3 Eggs
3 Cups Sifted Confectioners Sugar, plus more for dusting
1 TBS. Dark Rum
4 TBS. Unsalted Butter, Melted, plus more for Brushing
1 1/4 Cups Sifted Pastry Flour

Note: This recipe requires a minimum of 24 hours refrigeration before the batter can be cooked. The batter will hold well in the refrigerator for up to 4 days.



Renee Berberian's "Recipe Box" - The most delicious morning morsel to enjoy with your favorite hot beverage!



1. In a small saucepan over medium heat, warm the milk.
2. Scrape the seeds from the vanilla beans adding the seeds & beans to the milk. (or Vanilla Extract)
3. Bring milk just to boiling and immediately remove from the heat. Cover & let cool for 20 minutes. Strain the milk into a small bowl.
6. In a large bowl, whisk together the eggs and egg yolks.
7. Next whisk in confectioners sugar.

MAKES 40 PETITE CANNELÉS

Eat Room Temp.

8. Add the rum, and melted butter, then add the flour.
9. Whisk in the cooled milk - whisking until batter is smooth.
- 10. Cover and refrigerate for at least 24 hours or up to 4 days.**
11. Set oven temperature to 375F for Convection oven or 400F standard bake. Prepare your Cannelé molds with non stick cooking spray.
12. Whisk the refrigerated batter until it is completely smooth.
13. Fill each well of the Cannelé mold 3/4 full of batter and place on baking sheets.
14. Bake until the Cannelé are a light golden brown and puffed, 40 - 45 minutes.
15. Immediately invert the Cannelé mold onto a wire rack and remove using a toothpick to gently loosen them.
16. If desired, brush with melted butter and / or dust with confectioners sugar - then serve!