

CANELÉS BORDELAIS

- **PREPARATION** : 50 minutes
- **PRE-HEAT** : 220° C / 495° F
- **HEAT** : 175° C / 350° F
- **PIECES** : 16

INGREDIENTS

- 2 whole eggs
- 1/2 vanilla extract
- 50 cl milk
- 2 tbsp rum
- 100 g flour
- 200 g powder sugar
- 100 g butter (50 g for the batter and 50 g to butter the moulds)

PREPARATION

1. **Boil the milk with the vanilla and butter.**
2. Take off the heat and allow to cool VERY slightly.
3. **Mix the flour and sugar together** then add the eggs.
4. Pour this mixture in the hot milk. Gently mix in order to obtain a fluid and smooth mixture.
5. **Add the rum.**
6. **Place it in the refrigerator** for 24 hours to 48 hours maximum.



When you are ready to bake the Canelés :

1. **Preheat the oven** to 250° C / 495° F.
2. **Pour the batter into the buttered moulds.** They should be 3/4 full and no more.
3. **Cook on high for 5 min then lower the temperature** to 175° C / 350° F and continue cooking for 1 HOUR AT LEAST. Depending on your oven, it can take up to 1H15! The tops will have a brown crust when they are ready, but they should still be moist inside.
4. Carefully unmould them whilst they are still hot. Allow them to cool. Enjoy! +++

