

Danish Aebleskivers
(pronounced “able-skeevers”)

1 cup all-purpose flour
1 ½ teaspoons sugar
½ teaspoon baking powder
¼ teaspoon salt
2 large eggs, separated
1 cup whole milk
2 tablespoons unsalted butter, melted and slightly cooled

In a large bowl, whisk together the flour, sugar, baking powder, and salt. In a small bowl, lightly whisk the egg yolks, then whisk in the milk and melted butter. Add the yolk mixture to the flour mixture and, using a wooden spoon, stir until well blended. The batter will be lumpy.

In a clean bowl, using an electric mixer on high speed, beat the egg whites, until stiff, but not dry, peaks form. Using a spatula, fold about 1/3 of the egg whites into the batter to lighten it, then fold in the rest just until no white streaks remain. Use the batter right away. Makes batter for 21 pancakes.

To serve: Serve the warm aebleskivers by splitting the pancake open and adding strawberry or raspberry jam. Sprinkle with powdered sugar.

You will need an Aebleskiver pan, (I got mine at Williams Sonoma) and you will need some “turners” to turn the balls. In Denmark, they will use knitting needles or long wooden sticks.

I also highly recommend watching this YouTube video on how make them. Made all the difference for me. <http://www.youtube.com/watch?v=xWxISl1dpyI>