

ÆBLESKIVER

Danish Pancake Balls... delicious!



Ingebretsen's presents Lynn's recipe

Beat 3 egg yolks lightly.

Add 1/2 tsp salt, 2 tbsp sugar, 3 tsp melted shortening,
1 tsp ground cardamom and 1 tsp grated lemon.

Sift 2 cups flour, 1 tsp baking powder and 1 tsp soda.

Add dry ingredients to egg mixture alternately with 2 cups buttermilk
(or whole milk).

Beat 3 egg whites until stiff - and fold in.

Fry in Æbleskiver Pan.

(First, put dot of shortening in each cup of the heated pan).

Turn with fork* - a quarter turn over, and then again and again until it forms a round
shape and becomes cooked on all sides.

Try filling with fruit preserves or fresh fruit —

add a dot of fruit in center of batter in cup and then begin turning as soon as a crust
begins to form.

*A knitting needle or chop stick also work great for turning.

Find Aebleskiver Pans and Scandinavian Fruit Preserves at ingebretsens.com