

Danish Ebelskiver Batter

Equipment:

Ebelskiver Pan
Measuring Cups and Teaspoons
3 Mixing Bowls
Electric Mixer with Whisk Attachment
2 Mini Rubber Spatulas (for flipping)
1 Rubber Spatula
Non Stick Cooking Spray (if butter isn't your thing)

Note: Batter can be made up to 1 day in advance. Best served hot, but can be enjoyed the next day as well. Another option - fill with savory ingredients and cheeses for dinner.

Ingredients:

2 Cups all-purpose flour
1 Teaspoon Baking Powder
1 TBS Sugar
1/2 Teaspoon salt
4 Eggs, Separated
2 Cups Milk
4 Tablespoons Unsalted, Melted Butter + More for Cooking

Fillings; jam, peanut butter, chocolate chips, banana, Honey.



Renee Berberian's "Recipe Box" - Try as a dessert with scoops of cinnamon and vanilla ice cream. Garnish with mint.



1. In a bowl, whisk together the flour, baking powder, salt and sugar.
2. In a separate bowl, lightly whisk the egg yolks, then whisk in the milk and the 4TBS. of melted butter.
3. Whisk the yolk mixture into the flour mixture until well combined; the batter will be lumpy. Set aside.
4. In separate mixing bowl with whisk attachment, beat egg whites on high speed until stiff, but before dry peaks form. 2 to 3 minutes.
5. Using rubber spatula, gently stir the whites into the batter.

DIRECTIONS - MAKES 40

Best Served hot

6. Put 1/4 Tsp. Butter into each well of your Ebelskiver pan. Set over medium heat until the butter begins to bubble.
7. Pour 1 TBS. batter into each well.
8. Put 1 TSP. Filling in the center of each well.
9. Top with 1 TBS. batter in each well. Cook until the bottoms are golden brown. (3 minutes)
10. Using 2 mini rubber spatulas or wooden skewers, flip the Ebelskiver over and cook for an additional 3 minutes.
11. Transfer to a plate. Repeat with the remaining batter and choices of filling.
12. Serve immediately with powdered sugar or syrup or enjoy them plain.