

Aebleskiver (Dutch Pancakes)

You can find the aebleskiver pan on Amazon.



Ingredients

For the Pancakes

- 2 egg whites
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon sugar
- ½ teaspoon baking soda
- ¼ teaspoon Kosher salt
- 2 egg yolks
- 4 tablespoons unsalted butter, melted
- 2 cups buttermilk
- butter , non-stick spray, or coconut oil for the pan
- Confectioners' sugar for dusting the tops

Steps

1. In the bowl of an electric mixer beat the egg whites until stiff peaks form. Remove to a clean bowl and set aside.
2. In the same bowl the egg whites were in combine flour, baking powder, sugar, baking soda, salt, egg yolks, melted butter, and buttermilk. Beat mixture until it is smooth. Gently fold in the egg whites being careful not to deflate them.
3. Heat the aebleskiver pan over medium heat until the pan is hot. Brush each cavity with melted butter or coconut oil. Using a small cookie scoop add batter (about two tablespoons worth) to each cavity. Let them cook for a few minutes. When you see that the tops look dry, flip them over (using a couple of chopsticks or skewers). Cook for another 1 - 2 minutes or until the bottom side is nicely browned. Remove to a serving dish and repeat with the remaining batter.
4. Serve these hot with a dusting of confectioners' sugar. I like adding berries and whipped cream for an extra treat but you could also drizzle them with syrup or stuff them with jam or nutella while you are cooking them in the pan.