



# Aebleskivers

## Ingredients

- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 3 large eggs
- 3 cups buttermilk
- 1/4 cup vegetable oil

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## Directions

1. Mix together the flour, salt, baking powder and baking soda.
2. Separate the eggs, the yolks from the whites. Set the yolks aside. Beat the egg whites until light and fluffy and soft peaks form.
3. Add the egg yolks, oil and the buttermilk to the flour mixture and stir until combined. Gently fold the egg whites into the batter.
4. Grease your aebleskiver pan with oil. Repeat as needed. Heat the pan over medium heat. When hot, fill each cup about two-thirds full with batter. If desired, add a small amount of filling (try cheese, jam, applesauce, strawberries, blueberries, etc.) to each.
5. Cook until set, about one minute before turning. (You can turn your aebleskiver with a toothpick or skewer.) Cook for another minute or until done. (Turn one-third, then one-third to avoid underdone centers.)