



CS Danish Æbleskiver

Source: adapted from *nordicfoodliving*

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The Captain's Shack 16 Jan 2020

Prep: 45 min **Cook:** 15 min **Total Time:** 1 hr

Note: Original recipe for Danish Aebleskiver also known as Danish Pancake Balls. These traditional pancake balls are

usually served during Christmas. However, they are also perfect the rest of the year. Æbleskiver (Danish pronunciation: [ˈɛ:plə,ski:uə], [singular: æbleskive]) are Danish snacks that are spherical in shape. The name literally means apple slices in Danish, although apples are not usually an ingredient in present-day versions. The crust is similar in texture to European pancakes, but with a light and fluffy innard like a popover. The English language spelling is usually aebleskiver or ebleskiver.

Ingredients:

2 $\frac{1}{8}$ c All-Purpose Flour

$\frac{1}{4}$ t Celtic Sea Salt

$\frac{1}{2}$ t Baking Soda

1 T Vanilla Extract

1 $\frac{3}{4}$ c Buttermilk

8.8 T Butter, melted

3 Eggs

1 T Sugar

Fruit, ie. apples, banana, raspberry, blueberries, etc

Lemon Zest

Directions - Batter:

1. Separate the egg whites and yolks in separate bowls.
2. Whisk the sugar and egg whites until fluffy and stiff. *The bowl must be completely clean, dry and chilled. A tiny bit of water will make the eggs whites impossible to whisk stiff.* Set aside.
3. Mix the egg yolks, all-purpose flour, natron (baking soda), lemon zest if using, salt and vanilla extract together in a separate bowl. Use a hand mixer to mix the ingredients while gradually adding the buttermilk. Keep mixing until the batter is uniform.
4. Melt the butter and let it cool off a bit. Slowly add the cooled butter to the buttermilk mixture while whisking. Use a wooden spoon or similar to slowly mix the stiff eggs whites in the batter.

Directions - Cooking:

1. Heat up the Aebleskive pan at medium heat and add a small piece of butter in each hole. Fill the holes $\frac{3}{4}$ with the Aebleskive batter. Add fruit of your choice.
2. When the batter starts to get firm and you can turn them over without cracking, then turn the Aebleskiver 90 degrees (using a wooden stick or similar) and let the batter flow into the pan.
3. At this point there is a hole in the side of the Aebleskive. Pour a little extra batter into the hole and turn the Aebleskive another 90 degrees so that the hole gets closed.
4. When the Aebleskiver have a solid surface turn them regularly so they get an even and light-brown crust.