

# CLASSIC DANISH PANCAKE BALLS

(Æbleskiver)

Warm, buttery, and delicious Danish pancake balls. Perfect when dusted with powdered sugar on top and served with jam!



PREP TIME  
15 MIN



BAKE TIME  
30 MIN



SERVINGS  
6

## Instructions

Whisk flour, baking powder, sugar, and salt together in a medium bowl. Set aside.

Whisk the milk, egg yolks, vanilla, and melted butter together in a large bowl until well combined. Add dry ingredients to wet ingredients and stir until just combined.

Place egg whites in the bowl of a stand mixer and, using the whisk attachment, whip until they come to medium peaks that are fluffy but not dry. Gently fold into the batter with a rubber spatula until just incorporated.

Heat an æbleskiver pan over medium-low heat. Dot each round with a small cube of butter or brush with melted butter. Spoon a heaping tablespoon of batter into each round so that it is almost full. Cook until the bottom is just set, about a minute. Using a wooden skewer, gently turn each æbleskiver 90 degrees so that the batter spills out into the pan. Keep turning until the partially done side is on top. Using the skewer, continue cooking and turning until the æbleskiver are golden brown on all sides and a skewer inserted into the center comes out clean, about 6 to 8 minutes total. Adjust the heat downward if the æbleskiver are cooking too quickly.

Set aside on a wire rack to cool. Wipe out the pan with a damp paper towel and repeat with the remaining batter. Dust with powdered sugar and serve warm with raspberry or strawberry jam if desired.

### Notes:

- **Monitor the heat carefully!** It's easy for these Danish pancakes to cook too fast on the outside and not be done on the inside. Start with the heat at medium-low and then adjust downward if they are cooking too quickly. You can check the interior of the æbleskiver for doneness by inserting a skewer into the center (it should come out clean, with no batter attached).
- **Begin to turn them once the first side is just set.** This helps them become more round and prevents the bottom side from browning too quickly.
- **Turn the æbleskiver frequently.** You will end up with a more evenly cooked, golden-brown final product

## Tools

- Æbleskiver pan
- Wooden skewer
- Knitting needle
  - Or other long pointy object

## Ingredients

### For the buns:

- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 3 tablespoons sugar
- ½ teaspoon fine salt
- 1 cup whole milk
- 3 eggs separated
- 1 teaspoon vanilla extract
- 6 tablespoons unsalted butter, melted and cooled to room temperature + more for the pan
- Powdered sugar and raspberry or strawberry jam for serving, optional