



DANISH SISTERHOOD *of* AMERICA

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Recipe: Ableskiver

INGREDIENTS

- 1 cup flour
- 1 tablespoon sugar
- 1½ teaspoons baking powder
- 1 pinch salt
- 2 eggs
- 1½ cups milk

DIRECTIONS

Mix dry ingredients in a bowl. Place eggs in a measuring cup and cover with milk until it reaches 1²/₃ cups.

Beat eggs and milk, and add to dry ingredients. Mix well but don't beat.

Cook over a fairly low heat with ¼ teaspoon oil in the bottom of each space. When bubbly around the edges and looking half cooked use a knitting needle (or fork to flip ableskiver over).

An ableskiver pan usually makes ten so when you take them out, keep them warm in the oven.

Serve with butter and sugar or your favorite preserve.

Makes 20 ableskiver; serves 2–3

Submitted by Doris Doe

