

Buttermilk Ebleskivers

INGREDIENTS

3 eggs, separated
2 Tbs sugar
1/2 tsp salt
2 cups buttermilk
2 cups flour
1 tsp soda
1 tsp baking powder

DIRECTIONS

Beat egg yolks until light and lemon colored. Add sugar, salt, and buttermilk; mix well.

Sift together flour, soda, and baking powder; add egg mixture.

Beat egg whites until stiff; fold into batter.

Place a small amount of shortening (or butter) in each cup of pan & fill 2/3 full with batter.

Cook over medium heat until bubbly; turn carefully with fork & finish baking on other side. Turn ebleskivers several times during baking for thorough baking.

If desired, a very thin slice of raw apple can be pressed into batter in each cup before turning.

Serve with butter & syrup, jam, brown sugar or sprinkle with powdered sugar.

Recipe from Sue Ball, Barrington, IL