



## **Aebleskiver Pancakes**

With easy Fruit Topping

2 cups flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
1 ½ cups buttermilk  
1 Tablespoon sugar  
½ teaspoon salt  
2 eggs  
Cook in Butter or Coconut Oil

### **Fruit Filling**

3 to 4 cups of Frozen berries of your choice (we use mixed berries)  
½ cup sugar

### **Aebleskivers**

Preheat the Aebleskiver pan and begin thawing fruit in a medium saucepan (see below for fruit-filling instructions. Meanwhile, sift dry ingredients together and mix well. Add eggs, sugar, and buttermilk and mix well with a mixer. Once the pan is warm, turn the pan down, so the pancakes do not burn. Add approximately 1/8<sup>th</sup> of a teaspoon of butter in each hole, followed by a spoonful of batter. Fill each hole just short of the top, being careful not to overfill. Let bake for a few minutes, and when bubbles appear, it is time to turn them with a fork or icepick. Knitting needles work well, also! Once baked golden, move to a pre-warmed plate and top with fruit filling and powdered sugar.

### **Fruit Filling**

Place frozen fruit on low heat, and once thawed and bubbling, add sugar.