

DANISH EBLESKIVER  
(Buttermilk recipe)

2 cups buttermilk  
2 cups flour  
3 eggs  
1 tsp. baking powder  
1/2 tsp. salt  
1 tsp. soda  
2 Tbs. sugar  
apple sauce

Beat egg yolks. Add sugar, salt and milk; then flour, soda and baking powder which have been sifted together. Last, fold in stiffly beaten egg whites. Place small amount of fat in each depression, and fill 2/3 full of dough. Place a small teaspoonful of apple sauce on top of dough. Cook until bubbly, turn carefully with fork, and finish baking on other side. Serve with butter and maple syrup, jam, or brown sugar. Note: Avoid spilling apple sauce in cups, as this will cause the ebleskiver to stick. (Barely cover apple sauce with a few drops of dough).

DANISH EBLESKIVER  
(Standard recipe)

2 cups cake flour  
4 eggs, separated  
1/2 tsp. salt  
1 Tbs. sugar  
1 tsp. baking powder  
1/4 cup melted shortening  
milk, scant 2 cups

Beat egg yolks; add sugar. Sift dry ingredients and add alternately with milk. Fold in beaten egg whites. Bake in Ebleskiver Pan.