

MY KIND *of* Holiday

AMY KUENY'S EBELSKIVERS *[pronounced: ay-bell-skee-vers]*



LIST *of* INGREDIENTS

2 cups all-purpose flour	½ teaspoon salt
1 teaspoon baking soda	3 large eggs, separated
1 teaspoon baking power	2 cups buttermilk
1 teaspoon sugar (white)	Butter (for frying)

EBELSKIVERS ARE GOLF-BALL SHAPED PANCAKES FROM SCANDINAVIA THAT WE EAT ON CHRISTMAS DAY. YOU'LL NEED A SPECIAL PAN TO MAKE THEM, AND IT TAKES TIME TO GET THE TECHNIQUE RIGHT, BUT IT'S WORTH EVERY SECOND. ADD FILLINGS OR EAT AS-IS, DIPPED IN MAPLE SYRUP OR WITH JAM.

INSTRUCTIONS *for* EBELSKIVERS

1. Put ebelskiver pan on burner on low-medium heat.
2. Beat egg whites with a mixer until stiff—the whites should stand (not slide) when scooped.
3. Mix dry ingredients in a large bowl with a whisk.
4. Add buttermilk and egg yolks and mix until combined.
5. Gently fold in beaten egg whites (should add volume to thick batter) with rubber scraper.
6. Use a basting brush to spread butter into each spot in the pan, then scoop batter into each section. Repeat buttering each time. Optional: add a small scoop of jam, apple butter, or other mix-ins.
7. Use a fork to carefully check the underside of ebelskivers for doneness (aim for golden brown and slightly crispy) and then flip (use 2 forks) the ebelskiver so the other side cooks. Note: Cooking takes a few minutes on each side—do not rush or turn up heat or the centers will remain raw.
8. Serve while warm with jam, apple butter, maple syrup or other delicious condiment. Note: Occasionally we make these a day in advance and reheat in the oven before Christmas Day brunch...almost as good as fresh!

PREP TIME X 15 MINS

COOK TIME X 10 MINS

TOTAL TIME X 25 MINS

SERVE *and* ENJOY!