

# BUTTERMILK AEBLESKIVERS

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COURSE: BREAKFAST  
PREP TIME: 5 MINS  
COOK TIME: 5 MINS  
TOTAL TIME: 10 MINS

Aebleskiver are light little pillows of pan fried dough, commonly enjoyed in Denmark. This recipe includes the use of buttermilk which makes the aebleskiver extra light and fluffy!

## INGREDIENTS

- 2 eggs
- 2 cups buttermilk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1/4 cup melted butter
- butter for pan

## INSTRUCTIONS

1. Separate the eggs\* and beat whites until soft peaks form, and set aside. (see recipe notes)
2. In another bowl, combine egg yolks and buttermilk and mix together.
3. Add flour, baking powder, baking soda, salt and sugar all at once.
4. Add melted butter and mix until blended on low speed (I do this by hand with a whisk).
5. Fold in the egg whites using a spatula.
6. Heat an Aebleskiver pan over medium heat, brush each cup with melted butter.
7. Using a 1/4 cup measure, Pour about 2 tablespoons of batter into each cup, and, when bubbly around the edges, turn with a long wooden skewer or toothpick, this takes less than 2 minutes.
8. Continue cooking on the other side until golden. You can test for doneness by removing one of the balls of cooked dough and breaking in half.
9. If you would like to fill the Aebleskiver, you can place about 1 tablespoon of batter in pan, then drop a teaspoon of jam and top with more batter.
10. Serve immediately, sprinkled with powdered sugar, jam and butter.

## NOTES

- You can skip the step where the eggs are separated, and simply add the eggs one at a time and beat well, but the dough will not have quite the same consistency as when the egg whites are beaten and folded in! I often skip the separation of eggs and just beat the egg before adding to batter.
- This recipe is easily halved. a half recipe yields about 20 pieces.
- Best when batter is made right before cooking.

- If the pan gets too hot and is burning the batter, remove from heat and let cool a bit! Don't let the pan get too hot or the batter with burn before it has a chance to cook inside. Medium to medium-high heat works best!

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