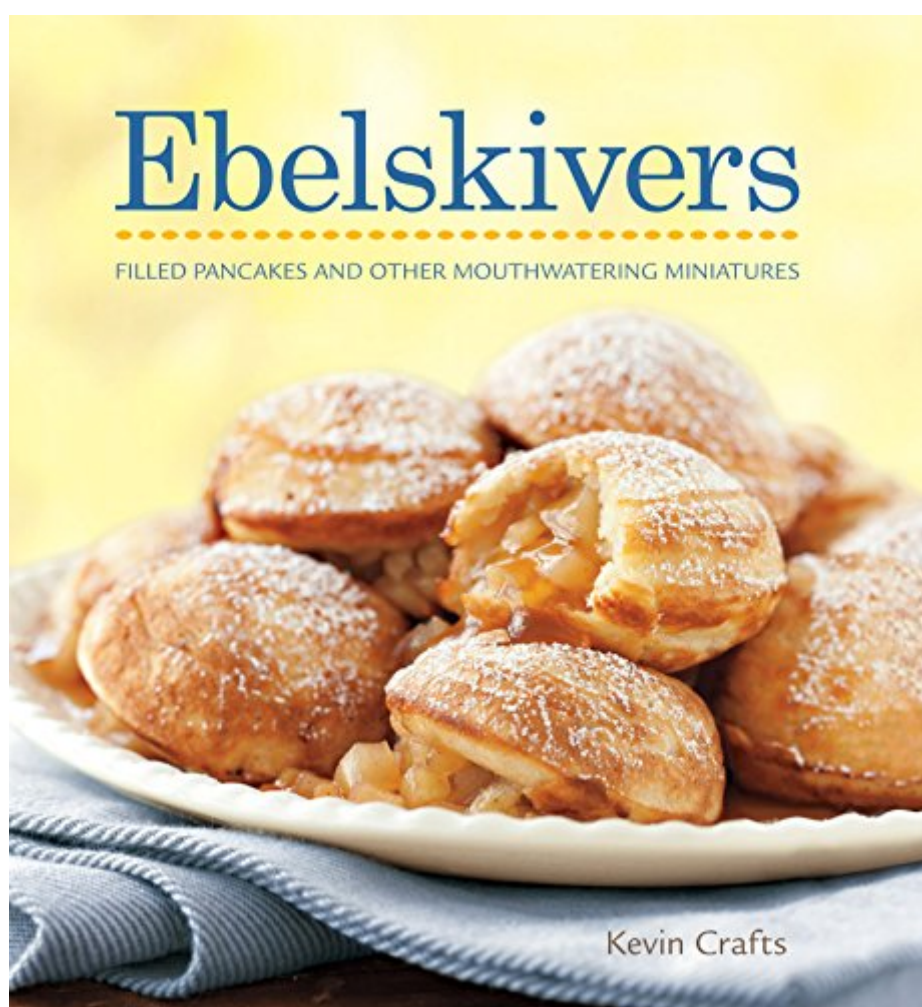


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# Ebelskivers: Danish-Style Filled Pancakes And Other Sweet And Savory Treats



## Synopsis

Ebelskivers offers 40 mouthwatering recipes for the Danish-style pancakes, ranging from traditional to whimsical and everything in between. This book includes everything you need to know to make and fill these treats, plus step-by-step photographs and recipes for sauces, toppings, and glazes. Originally from Denmark, ebelskivers (pronounced "able-skeevers") are snacks or desserts traditionally served during holidays and at celebrations. Today, cooks offer these puffy, sphere-shaped pancakes with a wide range of sweet and savory toppings and fillings, varying them in countless creative ways. Making ebelskivers requires little more than ingredients you probably already have on hand—milk, eggs, flour—and a special seven-welled pan that forms the pancakes' unique shape. Everything you need to know about making these treats is here: from mixing the batter; to cooking and filling the pancakes; to tips for creating perfect ebelskivers every time. Filled with luscious photographs and more than forty tempting recipes, this book will provide endless inspiration for any occasion. Served any time of day, these delicious recipes will change the way you look at pancakes forever!

## Book Information

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## Customer Reviews

This is a great little book with lots of ideas. The variety of ideas was one of the reasons I wanted to have the book, but the main reason I wanted it was for a CHOCOLATE batter recipe. Well they have a picture of chocolate ones and they refer you to the chocolate one, but there is no chocolate batter recipe anywhere in the book. You are told to use the vanilla batter for the chocolate ones. Anyway I still like the book and just figured out a work around for the problem. If you want a chocolate batter, make the vanilla batter and add the following additional ingredients: 3 Tablespoons of cocoa powder to the flour, salt, baking soda, sugar mixture. Increase the Sugar to 3 Tablespoons Increase the butter to 4 Tablespoons If you are allergic to dairy like I am, substitute coconut milk for the milk. Coconut oil for the butter that goes in the batter. Olive oil to cook. My kids love the chocolate ones with rolo candies melted in the middle. By the way, if you are going to make these, you owe it to yourself to buy the Lodge Cast Iron Aebleskiver pan. Lodge is the best and they are made in America. Heat the pan in your oven on 350 before putting on the stove top. Your pan will be heated through and you will get cooking much quicker.

I have now purchased three copies of this collection of diverse recipes for that Danish Family treat, Æbleskivers. One copy for me, one for my daughter, and one for my niece who lives on the "right" coast. I live on the "left" coast. The book contains over forty recipes for these round pancakes whose traditional preparation is as simple as unfilled buttermilk pancake batter, maybe dipped in preserves and dusted with powdered sugar. This book includes recipes that are a variations on pancake batter, for example a light cornbread. There are ten or more recipes each for Æbleskivers served for appetizers, snacks or side dishes, breakfast or brunch, or for dessert. I follow the instruction in this book to separate the egg whites and yolks. I mix the whipped egg whites into the batter at the very end to achieve a very light airy texture. Not a criticism, since there is not a perfect right way to make these round treats.....I enrolled in a class at the local Nordic Heritage Museum and we learned to turn the cooking batter in the wells of the specialty pan in such a way as we did not get that hemispheric line dividing the pancakes that show in the cover photo of this cookbook. These treats are meant to be served hot and eaten immediately. The whole "thing" about these airy ephemeral mouth watering tasty snacks - and guests and family crowding around you at the stove crying out for "....more, more"!

I was taught that the Danish Abelskiver was nothing special and should be turned with a knitting needle. I had no idea there were so many different ways to change it up, and I'm delighted to have found this book that shows me how to make something more than a pancake ball. I found some of the recipes a bit tricky, but that's half the fun, especially eating up the mistakes. I would recommend this book to anyone on a journey to update a Danish classic.

I have practiced making ebelskivers with pancake batter, cake batter from mixes, and cornbread mixes. After reading this book I have figured out why some things worked while other things didn't. Sweet, savory, breakfast, lunches, dinners, brunches, and snacks are all covered. I like how quickly a batch can be made. You will likely find a few ideas to try in your ebelskivers pan.

Very good book. I have always called them abelskivers but have heard others refer to them as ebel-"skivvers". What ever they are called, they have many formulas and this book covers them all. There are electric cookers like a waffle iron that makes it even simpler to construct. A plastic ketchup bottle is good to put filling in. Most people have never heard of them but love them. If you have a Danish friend, they can tell you more about them

We bought an Ebelskiver pan as a experiment to try for a boxing day brunch, and then of course needed some help with the recipes. (If you haven't had ebelskivers, they are like a cross between a pancake and a donut hole -- super yummy and amazingly addictive.) This book (kindle edition) is incredibly useful for the basic recipe and some tips in making ebelskivers. There are probably more recipes than you will get through. We still have yet to try to the savory recipes because we are too busy eating the sweet ones. Our favorite is just the basic recipe, with the finished ebelskiver rolled through a little butter and cinnamon sugar. Note to the gluten-free crowd, these recipes work well when you sub in GF baking mix or flour, and make a very delicious treat. Just make sure you beat the daylights out of the egg whites, (and don't overmix after you've folded them in) and the whole thing should work just fine. Best thing to turn the ebelskivers with is plain wooden kabob skewers so make sure you have a few on hand. Happy Eating!

I bought two copies of this book. One I gave to my Granddaughter for her high school graduation. I am of Danish heritage and have been making ebelskivers all of my life, I will be 70 this year. I learned from my father's mother how to make them. I remember that she would put applesauce inside of them, but I never did this. My son's love them especially if they are not cooked through,

gooey. I had never thought of doing anything else with them. When I was visiting at a friend's house I found this book and was so amazed to think that there are so many ways to fix ableskivers I decided that this would be fun for the next generation. Haylie, my Granddaughter who is 18 is a great cook and I know that she will take ebelskivers to the next level. I want to try several of these recipes myself. Thank you for this book and to the author, Congrats.

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