

Mira's recipe of " æbleskiver. "

Small cakes of batter cooked over the fire in a special kind of pan

Ingredients:

250 gr. flour
1 knife tip of cardamom
1 tablespoon of sugar
½ teaspoon of soda
App. 4 dl buttermilk
3 eggs
50 gr. margarine
1 teaspoon of grated lemon peel
Ca. 50 gr. margarine for baking

Preparation:

Mix flour, cardamom, sugar and soda.

Add the mixture to the buttermilk and whip it all until the batter is without lumps.

Divide the eggs into egg whites and egg yolks.

Melt the margarine, add it to the batter and stir with the three egg yolks and lemon peel.

Whip the egg whites and gently turn them into the batter.

Pour the finished batter into a jug before baking.

Melt the margarine for the baking.

Heat the special pan and add approx. a teaspoon of margarine in each hole.

Fill the holes halfway with batter.

Bake the small cakes on even heat and turn them as soon as they start to stiffen.

Turn them many times and prick them with a knitting stick to see if they are baked through.

If you like it, add small pieces of apples under the baking. Just before turning the cakes for the first time, add a little piece of apple.