Directions

Beat flour, milk and egg yolks together until there are no lumps. Add melted butter and beat well. Fold in beaten egg whites.

Heat Aebleskiver pan, and lightly oil. Fill each hole till almost full. Wait a couple seconds, then use a knitting needle or wooden skewer to turn each ball a quarter way round. Quickly turn all balls, then starting with the first one, turn all balls again, and repeat till the balls are complete. Continue turning till brown and crisp on all sides.

If your balls are not hollow, fill the holes a little less.

Do not be worried if you tear or over cook, these take a couple of tries to get the knack of cooking.

Serve with icing sugar and jam, or what you would normally eat with pancakes. These can be Frozen and reheated in the oven later.

Ingredients

3 eggs, yolks separated and whites beaten

1 1/3 cup flour

1 cup milk

3/4 cup melted butter