Ableskivers

Amount 42+ balls?

Ingredients

- 3 cups all-purpose flour
- 4 tsp baking powder
- 4 tbsp sugar
- 1 tsp salt
- 1 tsp cardamom
- 1/2 tsp nutmeg
- 12 tbsp butter (1 1/2 sticks), melted
- 2 cups milk
- 2 tsp vanilla
- 6 eggs, separated
- extra butter for the pan
- any desired fillings

Steps

1. Prepare fillings if making stuffed ableskivers. Good fillings: bacon & cheddar; sausage, onion, & cheese; blueberries; cinnamon apples; chocolate & banana.
2. Melt butter in large mixing bowl.
3. Separate eggs into two bowls, putting the egg whites into a bigger/taller one for whipping.
4. Whip egg whites until fluffy with stiff peaks.
5. Add egg yolks, milk, and vanilla to melted butter and whisk.
6. Add dry ingredients, stir together on top a bit, then stir into the wet stuff below until just combined.
7. Turn on the stove and preheat the ableskiver pan, with medium low heat.
8. Gently fold egg whites into the batter.
9. Lightly butter each ableskiver spot in the pan. Spoon heaping tablespoon of batter into each spot.
10. Smush fillings into the center of each dough blob.
11. Rotate gently with skewers or knitting needles, after about 90 seconds or when it turns easily and is lightly brown on the bottom. Cook all over. If they turn out doughy, turn down the heat.