**Aebleskiver (Pancake Balls)**

9 oz. all-purpose flour

¼ tsp. salt

½ tsp. baking soda

1 tsp. vanilla

2 tbsp. sugar, separated

1 ¾ cups buttermilk

3.5 oz. butter, melted

3 eggs

1. Separate egg white and egg yolks.

2. Melt the butter and allow it to sit and cool a bit.

3. Using the whisk attachment, whisk 1 tbsp. sugar and egg whites until they are fluffy and stiff.

4. In a separate bowl, mix the egg yolks, flour, baking soda, salt, vanilla, and 1 tbsp. sugar with a hand mixer. Gradually add the buttermilk and keep mixing until batter is uniform.

5. Slowly add the cooled butter to the buttermilk mixture while whisking.

6. Use a wooden spoon or rubber scraper to gently fold buttermilk mixture into egg white mixture.

7. Heat the aebleskiver pan and brush with melted butter. Fill each hole ¾ of the way with batter. When the edges start to get firm, turn ¼ way to side and add batter as needed. Turn again so it is completely upside down in the pan and allow to finish cooking through.

http://nordicfoodliving.com/original-recipe-danish-aebleskiver-pancake-balls/