

Danish Aebleskiver

Ingredient

2 C. flour

1 tb. Sugar

1 tsp salt

2 cu sour milk or buttermilk

1 tsp baking soda

6 egg whites, beaten, fluffy not stiff

6 yolks, unbeaten

Directions

Use special pan and put $\frac{1}{2}$ tsp shortening in each cup. Fill each $\frac{3}{4}$ full of batter. When half baked, turn. A few raisins or thin slices of apple may be added before turning.

This makes about 50.

Grandma Mary Geitz