

# **WILD BLUEBERRY EBELSKIVER**

## **By Chef Alma Ayón**

### **INGREDIENTS:**

1 1/2 cup AP flour  
1 tsp baking powder  
1/4 cup sugar  
2 eggs, separated  
1 1/4 cup of milk  
1 tsp vanilla extract  
4 Tbsp butter, melted + more for brushing pan  
Wild blueberry preserves (Trader Joe's or home made)  
Confectioners' sugar  
2 Lemons

### **Special Equipment:**

Ebelskiver pan  
Whisk  
Hand mixer  
1 teaspoon  
1 mini spoon  
2 wooden skewers  
Microplane  
Mini sifter  
Pastry Brush

In a medium bowl, mix flour, baking powder, sugar and salt. In another bowl, whisk egg yolks, milk, vanilla extract and butter. Add the egg mixture to the dry ingredients and mix until combined. Using a hand mixer with dry beaters, mix the egg whites on medium speed until soft peaks form. Using a rubber spatula, fold the egg whites into the batter being careful not to over mix. The batter should be airy and fluffy.

Place the Ebelskiver pan on a stove top and turn the flame to low. Using a pastry brush, brush butter onto each well and pour about half a teaspoon of the mix into each well. Using the mini spoon, add blueberry preserves to the center of each well — cover with more batter just below the rim. Turn the flame to medium low until the pancakes begin to form bubbles (just like regular pancakes). Using the wooden skewers, flip each ball so that they can continue cooking on the other side. The Ebelskiver should have a nice golden color. Dust them with powdered sugar and grated lemon zest. Serve immediately. Enjoy!