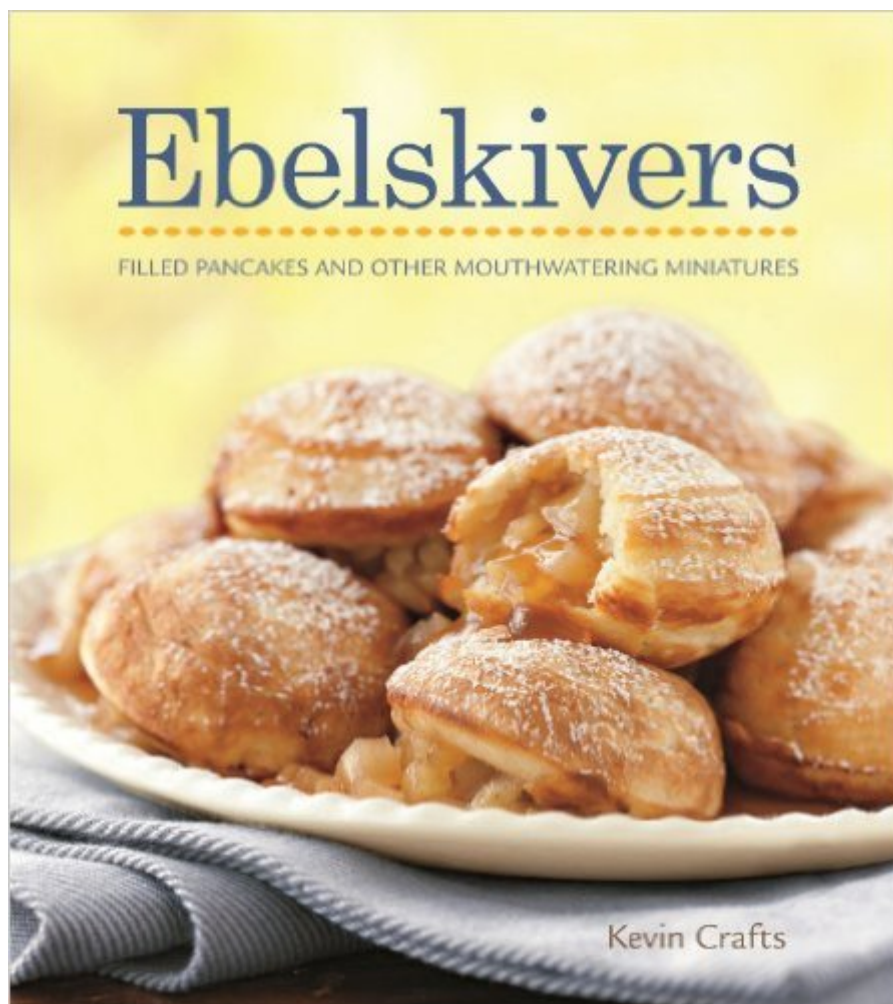


The book was found

Ebelskivers Cookbook



Synopsis

Discover all the scrumptious flavors of ebelskivers, the puffy Danish pancakes that have become a Williams-Sonoma favorite. This cookbook offers more than 40 recipes that take ebelskivers from morning to midnight, with breakfast flavors such as Spiced Apple and Maple-Nut; savory bites like Fig & Prosciutto and Herbed Goat Cheese; and sweet desserts such as Molten Chocolate ebelskivers. Also included are how-to photos and steps for perfecting your technique. Hardcover, 112 pages. A Williams-Sonoma exclusive.

Book Information

Hardcover: 112 pages

Publisher: Weldon Owen (October 1, 2009)

Language: English

ISBN-10: 1740899660

ISBN-13: 978-1740899666

Product Dimensions: 7.5 x 0.7 x 8.5 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (169 customer reviews)

Best Sellers Rank: #60,818 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea](#)

Customer Reviews

This is a great little book with lots of ideas. The variety of ideas was one of the reasons I wanted to have the book, but the main reason I wanted it was for a CHOCOLATE batter recipe. Well they have a picture of chocolate ones and they refer you to the chocolate one, but there is no chocolate batter recipe anywhere in the book. You are told to use the vanilla batter for the chocolate ones. Anyway I still like the book and just figured out a work around for the problem. If you want a chocolate batter, make the vanilla batter and add the following additional ingredients: 3 Tablespoons of cocoa powder to the flour, salt, baking soda, sugar mixture. Increase the Sugar to 3 Tablespoons Increase the butter to 4 Tablespoons If you are allergic to dairy like I am, substitute coconut milk for the milk. Coconut oil for the butter that goes in the batter. Olive oil to cook. My kids love the chocolate ones with rolo candies melted in the middle. By the way, if you are going to make these, you owe it to yourself to buy the Lodge Cast Iron Aebleskiver pan. Lodge is the best and they are made in America. Heat the pan in your oven on 350 before putting on the stove top. Your pan will be heated through and you will get cooking much quicker.

Within 2 days of receiving this book I made 3 batches of Ebelskivers. I had never heard of them before stumbling on them on .Some reviewers say they use pancake mix to make theirs but I can't imagine replacing the light, airy batter with a heavier mix. The book gives several recipes for the pastry mix. I tend to believe if you prefer a buttermilk batter you could substitute the milk with it to achieve the same finished result and taste. The Ebelskiver are to die for and the batter is so simple to make at home. I understand why someone called them "Evil Skiveers"! I made the basic batter twice and already tried experimenting by adding ice cream fudge topping as the filler on the second batch. It worked out great. The third batch I made the almond cherry ones. Great too. They are so simple to make and are unbelievably delicious. What surprised me is the versatility of them. In the cookbook are cheese stuffed served with marinara sauce, crab stuffed, etc. If you like to be a creative cook like I do, the possibilities are endless. There is not one person that I have talked to that have ever heard of them. Obviously, they are not sold in the stores around Western New York. I am planning on opening a bed and breakfast next year and these will definitely be on the menu. Along with the cookbook I also purchased Nordic Ware Danish Ebelskiver Pan. Great pan to make great Ebelskivers!! Get them both and let your imagination and creativity take you away to tastefully wonderful possibilities.

This is a great little cookbook for those delicious pancake type treats. The standard batter recipes are worth the price alone. We make these for our daughter and she loves them. This book just has some great ideas for sweet, savory and dessert skivers. Again the standard batter recipes alone are worth it! If you have never tried Ebelskivers, get the book and the pan and let creativity be your guide. My favorite is to take the coconut skiver recipe and add butterscotch chips. You can also alter the ingredients to make them a little more healthy, we use low fat milk, egg whites and coconut oil in place of whole milk, whole eggs and butter. Still delicious, less evil.

I bought this book on a friend's recommendation, and I love it. So many ways to make sweet and savory ebelskivers. Made strawberry ones for my eldest grandson and chocolate chip for the youngest, and they loved them.

I have now purchased three copies of this collection of diverse recipes for that Danish Family treat, ÆfÅbleskivers. One copy for me, one for my daughter, and one for my niece who lives on the "right" coast. I live on the "left" coast. The book contains over forty recipes for these round pancakes whose

traditional preparation is as simple as unfilled buttermilk pancake batter, maybe dipped in preserves and dusted with powdered sugar. This book includes recipes that are a variations on pancake batter, for example a light cornbread. There are ten or more recipes each for ÆfÂbleskivers served for appetizers, snacks or side dishes, breakfast or brunch, or for dessert. I follow the instruction in this book to separate the egg whites and yolks. I mix the whipped egg whites into the batter at the very end to achieve a very light airy texture. Not a criticism, since there is not a perfect right way to make these round treats.....I enrolled in a class at the local Nordic Heritage Museum and we learned to turn the cooking batter in the wells of the specialty pan in such a way as we did not get that hemispheric line dividing the pancakes that show in the cover photo of this cookbook. These treats are meant to be served hot and eaten immediately. The whole "thing" about these airy ephemeral mouth watering tasty snacks - and guests and family crowding around you at the stove crying out for "...more, more"!

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