

CORNBREAD ÆBLESKIVERS

(slightly adapted from *Karen's Kitchen Stories*)

140 grams (1 cup) all purpose flour
70 grams (1/2 cup) medium grind cornmeal
70 grams (1/3 cup + 1 tbs) sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup buttermilk
2 large eggs
100 grams canned corn kernels
olive oil spray for the pan

Whisk together all of the dry ingredients in a large bowl. In another bowl, mix the wet ingredients, plus corn kernels with a fork. Pour the wet ingredients over the dry ingredients, and mix until just combined.

Heat your aebleskiver pan on medium low and spray each cavity with olive oil.

Using an ice cream scoop, fill each cavity almost to the top with the batter. Cook until the bottom begins to brown. Using a thin skewer turn the aebleskiver part way and continue to cook. Be sure to push any overflow back into the wells.

After that, add a little more batter to top them off before “closing” them, moving the opening to the bottom of the pan. Continue to cook until evenly golden brown and the center is cooked through. Serve right away or keep warm in a 200 degree F oven.