Æbleskiver

Balls of buttermilk batter baked in a pan with round hollows, with apple at the centre, eaten with jam and icing sugar.

Makes
6 servings

Time in all
1 hour
The batter rests for 20 to 30 minutes.

Kind
Fritters and pancakes

From
Denmark

Source
Æbleskiver med æble, DR (Danmarks Radio), DR Mad, Den store bagedyst, 8 August 2016

Called
Danish: *æbleskiver* (apple slices)

Allergens

Contains
wheat (gluten): all-purpose flour
milk: buttermilk, butter
egg: eggs
Check the label for
sulphites: raspberry jam

Suits vegetarians.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

- [ ] 4¼ cups buttermilk
- [ ] 4 eggs
- [ ] 4¾ cups all-purpose flour
- [ ] 1 teaspoon salt
- [ ] 2 teaspoons baking soda
- [ ] ½ vanilla bean
  Polynesian, as the source asks
- [ ] 6 tablespoons sugar
- [ ] 1 teaspoon grated lemon rind
  from an unsprayed lemon
- [ ] ½ teaspoon ground cardamom (optional)
- [ ] 4 apples
- [ ] 4 tablespoons butter
  for the pan

To serve

- [ ] raspberry jam
  home-made, as you like it
- [ ] confectioners' sugar

You will need

- an æbleskive pan

Method

1 [ ] Separate the eggs, whisking the yolks into the buttermilk. In a clean bowl, beat the whites to an airy foam, then fold them into the yolks and buttermilk.

2 ☐ Make a vanilla sugar: open the vanilla bean lengthwise and mash its seeds into a little of the sugar.

3 ☐ Combine the dry ingredients in another bowl: the all-purpose flour, baking soda, salt and ground cardamom, the vanilla sugar and the rest of the sugar. Whisk them into the buttermilk.

4 ☐ The grated lemon rind goes in last of all. The batter then needs 20 to 30 minutes of rest.

5 ☐ While it rests, cut the apples into small pieces.

6 ☐ Get the æbleskive pan hot. Put a little of the butter into each hollow and pour in the batter.

7 ☐ While they bake, push a piece of apple into each one.

8 ☐ Turn them over and over as they cook: constant turning gives round balls with an even surface.

9 ☐ Serve them with raspberry jam and confectioners' sugar, each in its own bowl.

Notes

- For its 6 servings the source counts about 28 æbleskiver.[1]

The apples

The source asks for four apples, cut so that every æbleskive gets a bit at its centre, and names no variety.[1]

This recipe

It follows Æbleskiver med æble. The source uses metric measures; the US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: Translated from the Danish. The source lists cardamom, which it says can be left out, but does not say when it goes in; we add it with the flour. It does not say when or how to cut the apples, only that a small piece goes into each; we cut them while the batter rests. It gives the pan no heat beyond hot, and the baking no time. It gives one hour as the time the recipe takes, shown here as the time in all. It suggests home-made raspberry jam, as the cook likes it, and gives no amount for the jam or the icing sugar. The American amounts are our conversions. The steps are in our own words.

How the recipes are chosen and converted

Sources

1. Æbleskiver med æble (https://www.dr.dk/mad/opskrift/aebleskiver-med-aeble), DR (Danmarks Radio), DR Mad, Den store bagedyst, 8 August 2016.
2. æbleskive (https://lex.dk/%C3%A6bleskive), Bettina Buhl, Det Grønne Museum; Lex (lex.dk), 22 July 2025.
3. Frøken Jensens Kogebog (23rd printing) (https://archive.org/details/frkenjensensko00jens), Kristine Marie Jensen; Gyldendalske Boghandel, Nordisk Forlag, Copenhagen; the Boston Public Library copy at the Internet Archive, 1921.
4. Kristine Marie Jensen (https://biografiskleksikon.lex.dk/Kristine_Marie_Jensen), Claus Bech, Dansk Biografisk Leksikon; Lex (lex.dk), 8 December 2020.

From The World of Apples, apple.io/recipes/aebleskiver/