

## Ebelskivers by Food Storage Moms

### Ingredients:

1-1/2 cups freshly ground whole wheat flour or white bread flour

1/2 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon dough Enhancer

Scant of salt

Freshly ground nutmeg using a Microplane or 1/8 teaspoon dry nutmeg

### Whisk the following:

1 cup buttermilk (I used the dry food storage type and reconstituted with water as directed)

2 eggs

1 cup sour cream

### Instructions:

After whisking, add the dry ingredients. Heat the Ebelskiver Pan. I use Vegetable Spray instead of putting 1 tsp. of oil in each Ebelskiver hole. Heat the pan until very hot. I use a toothpick to flip mine. I will cook both sides and then cook them on their sides.