

## Whole Wheat Ebelskivers by Food Storage Moms

### Ingredients:

- 1-1/2 cups freshly ground whole wheat flour (white bread flour works well too)
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon dough enhancer (optional)
- Scant of salt
- Freshly ground nutmeg using a Microplane or out of a jar to taste
- 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 teaspoon 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.