

Poffertjes!!

For about 170 poffertjes (a portion = 12,
but most children like 2 portions (or even more...))
so for 7 to 14 kids.

Ingredients

- 600 ml milk
- 500 gr flour (you should do half buckwheat flour and half regular flour,
if you can get buckwheat flour)
- 4 eggs
- pinch of salt
- 3 tsp baking powder

for greasing and for putting on:

- butter and powdered sugar



Buckwheat flour (and other flour) is for sale at
windmill/organic shop "De Lelie" (near Lidl).

Preparation method

- Mix all ingredients well with a whisk.
- Heat the poffertjes pan. When the pan is hot, grease all the wells with a little butter (melt and brush). Repeat for each serving!
- Pour the batter into all the wells using a bottle (with a spout).
You just don't fill 100% full.
- When the top of the poffertjes is almost dry (and the bottom is brown), turn them over with a fork (or two forks)
- Bake the poffertjes for another 1.5 minutes until the bottom is also brown.
- Remove them from the pan and place them on a plate.
- Serve them with a knob of butter and powdered sugar.

Tips

Start with half a plate if necessary, because you have to work quite hard to ensure that they don't get too dark. Or work with 2 people per plate.

The pan needs to get up to temperature in the beginning. Chances are the first serving will fail.

Do not clean the cast iron poffertjes pan with soap, but scratch off the largest remnants and clean with a little warm water if necessary. Then rub it in with a little oil.

