

## *Cardamom Æbleskiver*

- 1/3 cup margarine
- 3 eggs
- 2 cups flour
- 3 tsp baking powder
- 1 tbsp sugar
- 1 - 1 1/4 cups milk
- 1 tsp lemon peel or lemon extract
- 2 tsp ground cardamom
- 1 cup vegetable oil

Melt margarine, then cool. Mix dry ingredients and add spices (if using lemon extract, add the extract later with the milk). Whip eggs with sugar, add cooled margarine, then stir in the milk and the dry ingredients and spices slowly until you get a thick batter.

Add 1 tbsp oil to each æbleskiver pan cup and heat. When the oil is hot, pour batter into each cup, using a knitting needle to turn each æbleskiver frequently until the center is cooked. Makes 21 æbleskiver. Serve hot with powdered sugar or jam.

This authentic Danish æbleskiver recipe was handed down to Kaja Voldbæk from her mother, Anna Margrethe Gerda Marie, who in turn received it from the Copenhagen Husmoder Foreningen (Housewife Organization). Kaja and her mother made this recipe their own by adding lemon peel and cardamom.

Kaja grew up in Denmark and has fond memories of making this wonderful recipe with her mother.

*100% of the proceeds of this æbleskiver sale go towards  
Himmelbjerget Danish Camp. Learn more at [nwdanishcamp.com](http://nwdanishcamp.com).*



***Thank you for your support!***



## *Cardamom Æbleskiver*

- 1/3 cup margarine
- 3 eggs
- 2 cups flour
- 3 tsp baking powder
- 1 tbsp sugar
- 1 - 1 1/4 cups milk
- 1 tsp lemon peel or lemon extract
- 2 tsp ground cardamom
- 1 cup vegetable oil

Melt margarine, then cool. Mix dry ingredients and add spices (if using lemon extract, add the extract later with the milk). Whip eggs with sugar, add cooled margarine, then stir in the milk and the dry ingredients and spices slowly until you get a thick batter.

Add 1 tbsp oil to each æbleskiver pan cup and heat. When the oil is hot, pour batter into each cup, using a knitting needle to turn each æbleskiver frequently until the center is cooked. Makes 21 æbleskiver. Serve hot with powdered sugar or jam.

This authentic Danish æbleskiver recipe was handed down to Kaja Voldbæk from her mother, Anna Margrethe Gerda Marie, who in turn received it from the Copenhagen Husmoder Foreningen (Housewife Organization). Kaja and her mother made this recipe their own by adding lemon peel and cardamom.

Kaja grew up in Denmark and has fond memories of making this wonderful recipe with her mother.

*100% of the proceeds of this æbleskiver sale go towards  
Himmelbjerget Danish Camp. Learn more at [nwdanishcamp.com](http://nwdanishcamp.com).*



***Thank you for your support!***

