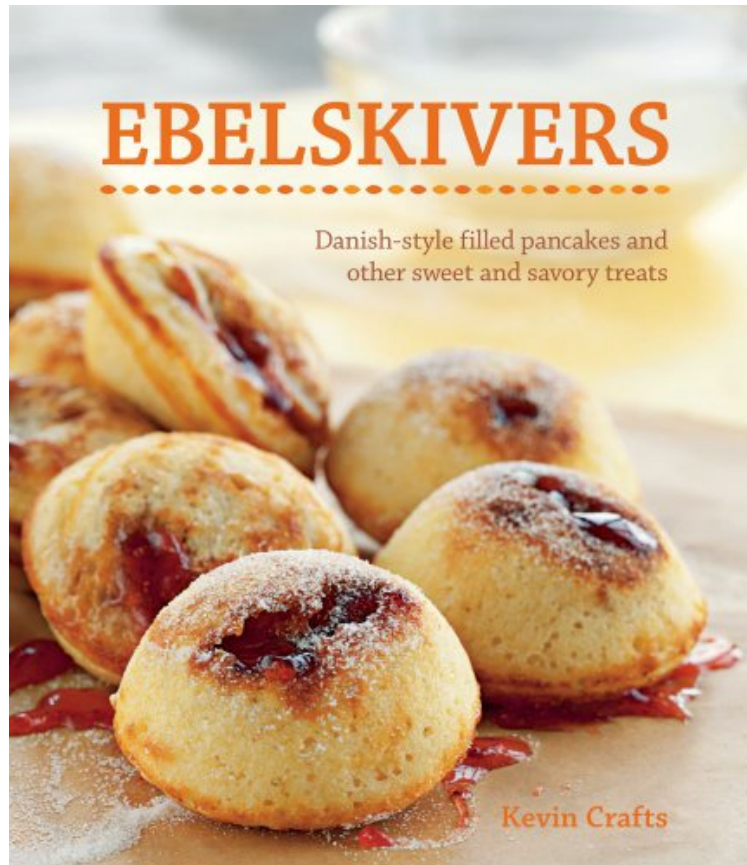


(Free) Ebelskivers: Danish-Style Filled Pancakes And Other Sweet And Savory Treats

Ebelskivers: Danish-Style Filled Pancakes And Other Sweet And Savory Treats

Kevin Crafts

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Kevin Crafts : Ebelskivers: Danish-Style Filled Pancakes And Other Sweet And Savory Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Ebelskivers: Danish-Style Filled Pancakes And Other Sweet And Savory Treats:

0 of 0 people found the following review helpful. Updating A Danish Classic By Mary A. Madsen I was taught that the Danish Abelskiver was nothing special and should be turned with a knitting needle. I had no idea there were so many differet ways to change it up, and I'm delighted to have found this book that shows me how to make something more than a pancake ball. I found some of the recipes a bit tricky, but that's half the fun, especially eating up the mistakes. I would recommend this book to anyone on a journey to update a Danish classic. 0 of 0 people found the following review helpful. Wonders of how to use my ebelskiver pan By Customer I have practiced making ebelskivers with pancake batter, cake batter from mixes, and cornbread mixes. After reading this book I have figured out why some things worked while other things didn't. Sweet, savory, breakfast, lunches, dinners, brunches, and snacks are all covered. I like how quickly a batch can be made. You will likely find a few ideas to try in your ebelskivers pan. 0 of 0 people found the following review helpful. Very good book. I have always called them ableskivers but ... By Jim

MorganVery good book. I have always called them ableskivers but have heard others refer to them as ebel-"skivvers". What ever they are called, they have many formulas and this book covers them all. There are electric cookers like a waffle iron that makes it even simpler to construct. A plastic ketchup bottle is good to put filling in. Most people have never heard of them but love them. If you have a Danish friend, they can tell you more about them

The only cookbook for the break-out best-selling new pan for making the popular sphere-shaped filled pancakes from Denmark. The Ebelskiver pans are sold at Amazon, Walmart, Target and Sur La Table. In the last year this book has sold 75,000 copies at WS stores exclusively. Ebelskivers offers 40 mouthwatering recipes for the Danish-style pancakes, ranging from traditional to whimsical and everything in between. This book includes everything you need to know to make and fill these treats, plus step-by-step photographs and recipes for sauces, toppings, and glazes. Originally from Denmark, ebelskivers (pronounced "able-skeevers") are snacks or desserts traditionally served during holidays and at celebrations. Today, cooks offer these puffy, sphere-shaped pancakes with a wide range of sweet and savory toppings and fillings, varying them in countless creative ways. Making ebelskivers requires little more than ingredients you probably already have on hand—milk, eggs, flour—and a special seven-welled pan that forms the pancakes' unique shape. Everything you need to know about making these treats is here: from mixing the batter; to cooking and filling the pancakes; to tips for creating perfect ebelskivers every time. Filled with luscious photographs and more than forty tempting recipes, this book will provide endless inspiration for any occasion. Served any time of day, these delicious recipes will change the way you look at pancakes forever!

From the Inside FlapOriginally from Denmark, ebelskivers (pronounced "able-skeevers") are snacks or desserts traditionally served during holidays and at celebrations. Today, cooks offer these puffy, sphere-shaped pancakes with a wide range of sweet and savory toppings and fillings, varying them in countless creative ways. Making ebelskivers requires little more than ingredients you probably already have on hand - milk, eggs, flour - and a special seven-welled pan that forms the pancakes' unique shape. Everything you need to know about making these treats is here: from mixing the batter; to cooking and filling the pancakes; to tips for creating perfect ebelskivers every time. Filled with luscious photographs and more than forty tempting recipes, this book will provide endless inspiration for any occasion. From the Back CoverIn these pages you'll find more than 40 sweet and savory ideas for Danish-style sphere-shaped puffs called ebelskivers. Served any time of the day, these delicious recipes will change the way you look at pancakes forever! About the AuthorKevin Crafts is a food stylist and cookbook author whose work has appeared in dozens of media outlets, including Vogue, Gourmet, Food Wine, InStyle, and The New York Times Magazine. Recently he served as creative director for celebrity chef Tyler Florence. Erin Kunkel specializes in food, travel, and lifestyle photography. Based in San Francisco, her work has appeared in numerous books and magazines, including Rolling Stone, The New York Times, and ReadyMade.