

Poffertjes

Poffertjes are a traditional Dutch treat. Poffertjes are like tiny, fluffy pancakes, but they are sweeter. The light, almost liquid batter is poured into the poffertje pan, cooked over high heat, turned once, and served with powdered sugar and a pat of butter.



Vander Veen's[®]

The Dutch Store[®]

2755 28th St SW, Grand Rapids, MI 49519

616-531-4224 www.TheDutchStore.com

Poffertjes

1 Pkg Poffertje Mix

3 1/3 Cup Milk

2 Eggs

3 Tbsp Oil

Put milk in bowl. While stirring, add the mix. Add eggs and oil. Pour into squeeze bottle and squeeze batter into Poffertje pan. Fry until brown, flip over and fry the other side until brown. Sprinkle with powdered sugar.