



# Poffertjes

Dutch Mini Pancakes | 150 pieces

## Ingredients

- ✗ 1 box Koopmans Poffertjes mix
- ✗ 3 $\frac{1}{3}$  Cup of milk
- ✗ 2 eggs
- ✗ 3 tablespoons oil
- ✗ Butter or oil for baking
- ✗ Powdered sugar & butter

## Materials

- ✗ Mixer
- ✗ Dosing bottle or spoon
- ✗ Poffertjes pan (of normal frying pan)

## Steps to make the poffertjes



### Step 1: Prepare the batter

- ✗ Put the poffertjes mix in a mixing bowl and add the milk
- ✗ Stir the whole with a (hand) mixer until smooth
- ✗ Stir the eggs and oil into the batter
- ✗ Let the (poffertjes) pan get hot and grease the pan with oil or butter

### Step 2: Baking the poffertjes

- ✗ Pour the batter into the cavities of the poffertjes pan using a dosing bottle or spoon. If you don't have a poffertjes pan, make small pancakes in a normal frying pan
- ✗ Bake the poffertjes on the underside until golden brown
- ✗ Before the batter has completely set, turn the poffertjes over with a fork and fry the poffertjes on the other side until golden brown..

### Step 3: Serving

- ✗ Serve the poffertjes with powdered sugar and butter

### Tips:

- ✗ The fried poffertjes can be kept warm between two plates placed on a pan of boiling water.
- ✗ After baking, the poffertjes can be stored covered in the refrigerator for up to two days. They can be stored frozen for up to 3 weeks.