



Dutch Poffertjes

Ingredients:

2 cups flour
2 tbs fine granulated sugar
1/8 tsp salt
1 cup milk
1/2 cup water
3 eggs

Toppings:

Maple syrup
Powdered sugar
Vanilla ice cream

Directions:

1. Combine flour, sugar and salt into a large bowl.
2. Add milk and water and mix with an electric mixer until smooth.
3. Add eggs and mix until smooth again.
4. Heat and lightly grease skillet or frying pan.
5. Add the mixture two tablespoons at a time.
6. Cook them for a few minutes, until golden brown and puffy.
7. Remove and serve immediately, topping with maple syrup, powdered sugar or ice-cream.