



Long Livo

Poffertjes – Fluffy Dutch Mini Pancakes

15 min

Prep time

4

Servings

20 min

Cook time

Medium

Difficulty

35 min

Total time

Dutch

Cuisine

Ingredients

Batter

- ☐ 1 cup all-purpose flour
- ☐ 1 cup whole milk, warmed
- ☐ 2 large eggs
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp active dry yeast

- ☐ 1/4 tsp salt

- ☐ 2 tbsp melted unsalted butter, plus extra for pan

Toppings

- ☐ Powdered sugar for dusting
- ☐ Softened butter
- ☐ Fresh fruit or berry compote (optional)

Instructions

- 1 In a small bowl combine warm milk, yeast, and a pinch of sugar; let it sit for 5-10 minutes until frothy.
- 2 Whisk together flour, remaining sugar, and salt in a large bowl.
- 3 In another bowl beat the eggs, then stir in the yeast mixture and melted butter; pour into the dry ingredients and mix until just combined. The batter will be slightly lumpy—don't over-mix.
- 4 Cover the batter and let it rest for 20-30 minutes at room temperature; it should puff up slightly.
- 5 Heat a poffertjes pan over medium heat, melt a small knob of butter in each indentation, then spoon just enough batter to fill each cavity.
- 6 Cook until the tops are set and the edges turn golden, about 1-2 minutes; gently flip and cook another minute.
- 7 Transfer the cooked poffertjes to a serving plate, dust generously with powdered sugar, and add a pat of butter on top.
- 8 Serve immediately, perhaps with fresh berries or a drizzle of honey for extra sweetness.

Nutrition per serving

210 kcal

Calories

6 g

Protein

26 g

Carbs

9 g

Fat

Tips & notes

- If the batter seems too thick, add a splash of milk; if too thin, sprinkle a bit more flour.
- A light hand when flipping preserves the delicate shape.
- For a richer flavor, substitute part of the milk with cream.