

Norwegian Svele/Lapper

Servings	Preparation Time	Mixer Time	Cooking Time	-
4+ People	5 minutes	10 minutes	20-30 minutes	-

Svele and lapper are basically the same things. It's very similar to a waffle recipe, but instead, you only need a pan, and buttermilk for this recipe. Some families call it svele; some call it Lapper. Normally a svele is a little bit larger, and lapper is a smaller version. When you look at them you probably think American pancakes, but these are much sweeter, and a different recipe. And we would never eat them for breakfast. Maybe as lunch from a grocery store, but mostly as a cake/dessert type of meal. I recommend to fry them on low heat so they don't get burned, and you give them time to be just a tiny bit runny inside to get that perfect consistence.



Ingredients

European Measurements	US Measurements
4 eggs	4 eggs
2 dl. sugar	1 cup sugar
2 tsp. baking powder	2 tsp. baking powder
1 tbsp. vanilla	1 tbsp. vanilla
6-8 dl. buttermilk	3-4 cups buttermilk
6-10 dl. white flour	3-5 cups white flour
100g butter	3,5 oz. butter

Directions

1. Add eggs and sugar to a large bowl, and whisk.
2. Add vanilla and baking powder, and whisk this as well.
3. Add buttermilk and flour. Add one cup of flour at the time.
4. Add melted butter as the last ingredient.
5. Lightly butter a frying pan, and fry thick pancake-shaped svele on medium heat.
6. Pour in some batter and let it fry for at least 1 minute.
7. After a minute you can flip the svele.
8. After frying for another minute, you can flip it again and check that you've gotten color to this side as well.
9. Serve with ice cream, brown cheese, and raspberry jam.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There are lots of delicious recipes on the website with a video showing you how to make every recipe in English. (Click to view)

