



Svele

Svele is very similar to a waffle recipe. Instead of a waffleiron, 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.

Servings: 15-20 Svele

Preparation time: **15 minutes**

Baking time: **20 minutes**

Total time: 30 minutes

Measurements

4 eggs
2 dl. sugar
2 tsp. baking powder
1 tbsp. vanilla
8 dl. buttermilk
10 dl. white flour
100g butter

Directions

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