

Choco Fever Dream

Poffertjes – Fluffy Dutch Mini Pancakes

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**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	6 g	26 g	9 g
Calories	Protein	Carbs	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.