

As you might know by now, so baffled by the strange name of [Megan Roger's blanket pattern](#) that you went scrambling for the google button, Poffertjes are traditional Dutch cakes, a bit similar in texture to American pancakes. Cooked in a special cast-iron pan with several small shallow indentations in the bottom, poffertjes are usually served as an afternoon snack, not as a breakfast food, and often served with icing sugar. Megan likes hers with strawberries and whipped cream too.



If you so inclined to try them (I know I am) here's a recipe adapted for us non-American cooks from one I found on [RecipeZaar](#) (that's the link to the original metric version).

Ingredients

1 cup flour

3 tbsp butter

1 and 1/2 cups milk

2 tsp yeast

1/2 tsp salt

A Poffertjes pan is helpful but not necessary: a large cast iron skillet will work too.

Directions

Heat the milk until lukewarm.

Mix the salt with the flour and make a well in the middle.

Mix the yeast with a little lukewarm milk and pour this into the well, together with 2/3 of the rest of the milk.

Stir to a thick, smooth batter. Add the rest of the lukewarm milk (keep stirring!).

Cover the batter with a dampened cloth and leave in a warm place for 1 hour.

Grease the pan with butter. If you have a special poffertjes pan, fill each of the 'wells' of the pan with some of the batter.

With a regular skillet, drop 2" diameter dollops. Fry until golden brown on both sides, turning before completely set on the first side. Adjust heat accordingly.

Serve the poffertjes hot with butter and confectioner' sugar, whipped cream and strawberries, or maple sugar.

