



# Svele (Norwegian Griddle Cakes)

**Makes** about 10–12 sveler

## Ingredients:

- 4 eggs
- 2 dl (200 ml) sugar
- 1 liter cultured buttermilk (*kefir*, “kulturmilk”)
  - 100 g melted butter
  - 1 tsp baking soda (*natron*)
  - 1 tsp baking powder (*bakepulver*)
  - 1/2 tsp salt
- Approx. 500–600 g all-purpose flour (adjust until thick, pancake-like batter)

## Optional:

- 1 tsp vanilla sugar (for sweet aroma)
- A little cardamom or lemon zest for twist

## Instructions:

1. **Whisk eggs and sugar** until light and fluffy.
2. Stir in **buttermilk** and **melted (but cooled) butter**.
3. Mix together **flour, baking soda, baking powder, and salt**, and gradually add to the wet ingredients. Stir until you get a smooth, thick batter.
4. Let the batter **rest 15–30 minutes** — helps it puff!
5. Heat a griddle or frying pan (medium heat) and **grease lightly** with butter or oil.
6. Pour a **ladle of batter** onto the pan. Let it form a thick, round cake.
7. Cook until bubbles form and the bottom is golden, then **flip and cook** the other side.

#### **Serving ideas:**

- Slather with **butter + sugar**
- Add **brunost** (Norwegian brown cheese)
- Or try jam, sour cream, or maple syrup if you're mixing traditions!



*Hope you liked it? Let me know what you think?*

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