[Template:Infobox prepared food](/wiki/Template:Infobox_prepared_food" \o "Template:Infobox prepared food) [thumb|The special *poffertjespan*](/wiki/File:Gietijzeren_poffertjespan.JPG) [thumb|Poffertjes preparation at Haarlem](/wiki/File:Poffertijes_preparation.JPG) **Poffertjes** ([Template:IPA-nl](/wiki/Template:IPA-nl)) are a traditional [Dutch](/wiki/Netherlands) [batter](/wiki/Batter_(cooking)) treat. Resembling small, fluffy pancakes, they are made with yeast and [buckwheat](/wiki/Buckwheat) flour. Unlike American pancakes, they have a light, spongy texture. Typically, *poffertjes* are served with [powdered sugar](/wiki/Powdered_sugar) and [butter](/wiki/Butter), and sometimes [syrup](/wiki/Syrup) or [advocaat](/wiki/Advocaat).

Mainly in the winter season, temporary stands selling *poffertjes* are quite popular, and sell portions containing one or two dozen of them. Usually the cook prepares them freshly for the customer. They are sold on a small cardboard (sometimes plastic) plate and come with a small disposable fork the size of a [pastry fork](/wiki/Pastry_fork). *Poffertjes* are not difficult to prepare, but a special [cast iron](/wiki/Cast_iron) pan or [copper](/wiki/Copper) pan (also available in aluminium with [Teflon coating](/wiki/Polytetrafluoroethylene)) with several shallow indentations in the bottom is required.

Almost all Dutch supermarkets (like [Albert Heijn](/wiki/Albert_Heijn), [Lidl](/wiki/Lidl) & Jumbo) sell ready-made poffertjes that only need to be [microwaved](/wiki/Microwave_oven), and are sold complete with a [sachet](/wiki/Sachet_(package)) of powdered sugar and a small serving of butter. Supermarkets also stock mixes for poffertjes, to which only eggs and milk need to be added. Usually they contain some kind of [leavening agent](/wiki/Leavening_agent) like [baking powder](/wiki/Baking_powder).

They can also be served with other sweet garnishes, such as [syrup](/wiki/Syrup), [whipped cream](/wiki/Whipped_cream) or [strawberries](/wiki/Strawberries), for added flavor.

*Poffertjes* are also known in [Indonesian cuisine](/wiki/Indonesian_cuisine) through its historical ties as the former Dutch colony. *Poffertjes* are thought to be related to and to have influenced the Indonesian [*kue cubit*](/wiki/Kue_cubit).

## See also[[edit](/index.php?title=(none)&action=edit&section=1)]

[Template:Portal](/wiki/Template:Portal)

* [Æbleskiver](/wiki/Æbleskiver) a similar Danish dish
* [Munkarna](/wiki/Munkarna) similar Swedish dish
* [Munker](/wiki/Munker) a similar Norwegian dish
* [Kuzhi paniyaram](/wiki/Kuzhi_paniyaram), a similar dish from the south of India that comes in sweet and savory varieties
* [Takoyaki](/wiki/Takoyaki), a similar savory Japanese dish filled with diced octopus
* [Egg waffle](/wiki/Egg_waffle), a similar Chinese dish
* [List of pancakes](/wiki/List_of_pancakes)

## External links[[edit](/index.php?title=(none)&action=edit&section=2)]

[Template:Commons category](/wiki/Template:Commons_category)

* [Traditional Dutch poffertjes recipe](http://dutchfood.about.com/od/dessertssweets/r/PancakePuffs.htm)
* [The Dutch Table - Poffertjes](http://www.thedutchtable.com/2012/10/poffertjes.html)

[Template:Pancakes](/wiki/Template:Pancakes)

[Category:Dutch cuisine](/wiki/Category:Dutch_cuisine) [Category:Dutch words and phrases](/wiki/Category:Dutch_words_and_phrases) [Category:Indonesian snack foods](/wiki/Category:Indonesian_snack_foods) [Category:Pancakes](/wiki/Category:Pancakes) [Category:Snack foods](/wiki/Category:Snack_foods)