



Always baked from scratch with a lot of love.

## Popovers



Who doesn't love popovers? Steaming, right from the oven with butter melting across the tender inside, maybe with a drizzle of honey. My mouth is watering just thinking about them. Believe it or not popovers are super easy – you just have to invest in a popover pan. And you might want to buy two because they will be devoured FAST.

This recipe of mine came with the popover pan I bought years and years ago (Baker's Advantage Black Steel Bakeware) but I am sure it will work with any popover pan. I hope you try them. Enjoy.

*Makes 6 popovers (recipe can easily be doubled)*

### Ingredients

1¼ cups milk (I use skim because that is what I have)  
1¼ cups flour  
½ tsp. salt  
3 jumbo eggs (I just add 1 extra large egg)

### Directions

Preheat oven to 425 degrees.

Generously grease popover cups (I use non-stick spray) Pour milk into medium size mixing bowl. Add flour and salt and whisk until well blended. Do not overbeat.

One at a time add the eggs, beating in each until completely blended.

Pour batter into popover cups, filling ¾ full. Do not scrape bowl.

Bake at 425 degrees for 20 minutes, reduce oven temperature to 325 degrees and continue baking 15-20 minutes or until golden brown. Serve immediately.