

POPOVER

Total time: 45 minutes

Servings: 12 popovers

The Ingredients

- 1 ½ tbsp unsalted butter, melted
- ½ cup all-purpose flour
- ¾ tsp kosher salt
- 3 large eggs, at room temperature
- 1 ½ cups milk, at room temperature

The Directions

Preheat oven to 425 degrees.

Grease popover pan or muffin tin with butter.

Whisk together all the ingredients in a medium bowl with a pouring spout. Whisk until smooth, the batter will be thin.

Place the pan in the oven for exactly 2 minutes to preheat. Fill the popover pans until about half full and bake for 30 minutes. Don't peek!

Bakers notes:

- Muffin tins will totally work for this recipe but popover pans will get you much more height.
- It's key to preheat your pan before pouring the batter in.
- DO NOT PEEK at the popovers while they're cooking. Opening the oven will make them fall.



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