

Popovers

INGREDIENTS

2½ tsp. butter, melted

¾ cup flour

½ tsp. kosher salt (table salt works too)

2 eggs, at room temperature

¾ cup milk, at room temperature

DIRECTIONS

Preheat the oven to 425°. Grease 6-7 of the cups of a popover or muffin pan with softened butter. In a medium sized bowl, whisk together the flour, salt, eggs, milk, and melted butter until smooth. The batter will be thin. Place the empty popover/muffin pan in the hot oven for 2 minutes and remove. Fill the popover/muffin pans about halfway full and bake for exactly 25 minutes. Do not peek while they are in the oven, or they may fall. After removing, puncture a tiny hole so as to keep the popovers from deflating. They can be kept in a plastic bag for several days, but are delicious warm out of the oven.