

POPOVER'S

Popovers are fun, easy, quick, an interesting change from dinner rolls, and most importantly, delicious! I hadn't had these since I was a kid, but there is a coffee shop in Northfield that makes popovers, brushes them with melted butter, then rolls them in a sugar/cinnamon mixture. Heaven! More classically, popovers are served warm with butter in lieu of bread or rolls, but I also like to fill them with chicken-a-la-king or virtually any leftover hot dish. It's important that all of the ingredients are at room temperature, so plan ahead a little. If you have a popover pan, this will make 6 popovers. Otherwise, use a cupcake pan and it will make 9-10 popovers. I'll give you directions for both. Go ahead, try it!

INGREDIENTS:

1 Tablespoon Butter, melted and cooled
4 $\frac{3}{4}$ Ounces Flour, about 1 Cup
 $\frac{3}{4}$ teaspoon Salt
2 Large Eggs (room temperature)
1 Cup Milk (room temperature)

DIRECTIONS:

Place oven rack to the middle position and preheat the oven to 400 degrees.

Grease popover pan or cupcake pan lightly with about 1 teaspoon of butter (this was not included in the ingredients).

Place all ingredients in a food processor or blender and process for about 30 seconds.

Divide the batter evenly into the cups of your pan. Each cup should be about a third to a half full.

If using a popover pan, bake for 40 minutes. Makes 6 popovers.

If using a cupcake pan, bake for 26-28 minutes. Makes 11-12 popovers.

When done, remove the popovers from their pans immediately and place on a wire cooling rack. Pierce each popover on the top with a sharp knife to allow steam to escape.

Serve warm and bask in the glow of your family's/guests praise.