

BREAD

Grandpa's Popovers



INGREDIENTS

4 T - unsalted butter, melted
(2 T in batter, 2 T in cups)

4 eggs, lightly beaten

2 C - milk

2 C - flour

1 tsp - salt

MAKES

12 popovers

Enjoy with butter and jam.

Bonne Maman raspberry is a favorite!

DIRECTIONS

Preheat oven to 450° for 40-45 minutes. Brush each cup of popover pan entirely with butter.

In medium bowl, whisk together eggs, milk, then 2 T of melted butter.

In large bowl, whisk together flour and salt, then whisk in egg mixture. Mix vigorously (can use blender or food processor) until smooth. Divide the batter into buttered cups.

Bake at 450° for 12-15 minutes. Reduce temperature to 325° for 12-15 minutes more. Remove from oven and invert pan onto cooling rack.

Let pan cool before second batch before buttering, battering, and baking again.