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Popovers

No matter how tempting the aroma coming from your kitchen, don't open the oven to check popovers until about 5 minutes before they're finished baking, or they will deflate. This recipe first appeared in our May 2014 issue with the story

[Clocking the Cook: Perfect Timing](#)

<http://www.saveur.com/article/cooking/clocking-the-cook-perfect-timing>).

MAKES 8

INGREDIENTS

- 1 cup flour
- 1/2 tsp. salt
- 2 eggs
- 1 1/4 cups whole milk
- 1 tbsp. melted butter

INSTRUCTIONS

1. Preheat oven to 425°. Sift together flour and salt into a bowl.
2. Whisk together eggs, whole milk, and butter in a bowl. Then add to flour, stirring with a wooden spoon until combined (some lumps may remain).
3. Pour batter into a buttered 8-popover tin or 8-muffin pan, filling individual tins two-thirds to three-quarters full. Bake for 15 minutes, then reduce heat to 350° and continue baking until puffed and browned, about 20 minutes more.
4. Unmold, pierce sides of popovers with a toothpick to allow steam to escape, and serve immediately.



Credit: Ingalls Photography