

## Popovers—this recipe can be made with a popover pan or a muffin tin... or even custard ramekins

For 11-12 popovers in a standard 12-cup popover pan (6-8 ramekins)

- 1 cup milk
- 1 Tablespoon butter
- 2 eggs
- 1 cup of all-purpose flour
- 1 teaspoon of salt

Preheat the oven to 425°F.

Place the popover pan in the oven with  $\frac{1}{4}$  teaspoon of butter in each spot.

Heat the milk and butter in the microwave or in a small saucepan. If using the microwave, start at one minute, then stir until the butter is melted. Whisk the eggs into the milk/butter mixture.

Mix the flour and salt together, then gradually add to the liquid mixture, whisking after each gradual addition.

Remove the pan from the oven when the butter is melted and sizzling, but not brown.

Spoon the batter into each spot until filled half-way or two-thirds. Return the pan to the oven and bake for 15 minutes.

Reduce the heat to 350°F and bake another 15 minutes.

Once ready, loosen from the pan and serve immediately ... if not sooner!