

Popovers



2 beaten eggs
1 cup milk
1 tablespoon melted butter
1 cup flour
1/4 teaspoon salt

First, heat oven to 400° F. Next, add 1/4 teaspoon vegetable oil to 10 muffin cups (leave the middle two empty). Place muffin tin in oven to heat while you make the batter.

In a medium bowl, whisk eggs and milk together. Add flour and salt; whisk until smooth. Whisk in melted butter.

Pour batter into a measuring cup for easy pouring. Remove now-hot tin from the oven and pour batter evenly into the ten oiled cups.

Bake popovers for 30-40 minutes, at which point they should be puffed and crispy. Serve immediately.

(Slightly adapted from Baking Illustrated)

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