

Popovers

Cook Time: 1 hour **Servings:** 6 popovers

Source: Cooksillustrated.com

INGREDIENTS

1 $\frac{1}{4}$ cups (6 $\frac{3}{4}$ ounces) bread flour

$\frac{3}{4}$ teaspoon table salt

1 $\frac{1}{2}$ cups 2 percent low-fat milk, heated to 110 to 120 degrees

3 large eggs

Salted butter

DIRECTIONS

This batter comes together quickly, so start heating your oven before gathering your ingredients and equipment. Our recipe works best in a 6-cup popover pan, but you can substitute a 12-cup muffin tin, distributing the batter evenly among the 12 cups; start checking these smaller popovers after 25 minutes. Whole or skim milk can be used in place of the low-fat milk. We strongly recommend weighing the flour for this recipe. Do not open the oven during the first 30 minutes of baking; if possible, use the oven window and light to monitor the popovers.

Adjust oven rack to middle position and heat oven to 400 degrees. Lightly spray cups of popover pan with vegetable oil spray. Using paper towel, wipe out cups, leaving thin film of oil on bottom and sides.

Whisk together flour and salt in 8-cup liquid measuring cup or medium bowl. Add milk and eggs and whisk until mostly smooth (some small lumps are OK). Distribute batter evenly among prepared cups in popover pan. Bake until popovers are lofty and deep golden brown all over, 40 to 45 minutes. Serve hot, passing butter separately. (Leftover popovers can be stored in zipper-lock bag at room temperature for up to 2 days; reheat directly on middle rack of 300-degree oven for 5 minutes.)