

Popovers

Recipe by: The Ratio Cookbook, modified by the O'Connor clan

Servings: 2-4

Amount	Ingredient	Prep Notes
1 cup	milk	
2	eggs	
1 cup	flour	scant
1 teaspoon	salt	to taste
1/4 cup	butter	melted

- place a popover pan on low oven rack and preheat oven to 450°
- combine milk and eggs and whisk thoroughly. Add flour and salt and stir until just combined
- **allow batter to sit for at least 30 minutes**
- remove hot popover pan from oven and divide melted butter evenly into each cup
- fill cups with batter and bake for 10 minutes
- reduce heat to 375° and cook an additional 20-30 minutes