THE J.M. SMUCKER Co

Popovers

Prep Time	Cook Time	Serves	Difficulty
10 mins	1 hr 15 mins	12	N/A

Ingredients

- 6 eggs
- 2 cups (500 mL) milk
- 6 tbsp (90 mL) butter, melted
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 12 muffin cups with paper liners.

Step 2:

Beat eggs in large mixer bowl on low speed until light in texture.

Step 3:

Add milk and melted butter; beat until blended.

Step 4:

Add flour and salt gradually, beating until batter is smooth.

Step 5:

Fill prepared muffin cups to within 1/4" (5 mm) of top.

Step 6:

Bake in preheated oven for 60 minutes, until golden brown.

Step 7:

Remove from oven and immediately cut a slit in side of each popover to let out steam. Return to oven for 10 to 15 minutes or until tops are crisp and brown.

Step 8:

Immediately remove popovers from cups to rest on wire rack. (This will allow the bottoms to remain crisp and firm.)

Step 9:

Serve hot with butter and jam.

Images

SINCE 1909.