

Popovers

Adapted from "The Best Recipe Cookbook-Cook's Illustrated magazine"

Makes 10 popovers OR 12 muffin-size popovers

1 cup all-purpose flour
¼ teaspoon salt
1 cup whole milk—ROOM TEMPERATURE
2 extra large eggs—ROOM TEMPERATURE
1 Tablespoon unsalted butter, melted
Vegetable/canola oil (about 10-12 teaspoons or so)

- Adjust the oven rack to LOWEST position and heat oven to 400 degrees.
- Place a popover pan on a (preferably) DARK cookie sheet and in the oven to heat while making batter (MAKE SURE IT'S REALLY HOT).

Don't forget to use a cookie sheet because the batter/grease can spill over and creates a mess in your oven if you don't use the cookie sheet.

You can make these in a regular muffin pan too, but use all 12 cups and don't put as much batter and oil into each cup.

- Whisk flour and salt together in a medium bowl.
- In a bowl with a spout (like a large pyrex measuring cup), lightly whisk together the milk, eggs and melted butter.
- Pour the dry ingredients into the wet all at once.
- Whisk until blended smooth. It should look like runny-ish pancake batter.

- Remove hot pan from oven.
- In each of the 10 popover cups (or 12 regular muffin cups) put about 1 teaspoon vegetable oil spray. You can be a bit generous with the oil as you basically want to "fry" the batter in the oil within each cup.
- Pour batter into each cup so it's about half full with batter.
DON'T FORGET IF YOU ARE USING THE POPOVER PAN TO ONLY FILL 10 CUPS.

- Bake without opening the oven door until the popovers are a rich brown in color and very puffy. This should take about 20-30 minutes depending on your oven and the shade of the pans that you use (dark uses less time and browns them quicker).

- Remove from pan and puncture each popover with a sharp knife once so that they don't de-inflate.
- Serve warm.

(When using the pan drippings from a beef roast, this is called Yorkshire Pudding.)

You can make this batter ahead of time, keep it covered in the fridge and bring it out to get to room temperature before baking.