

martha stewart

Basic Popovers

★★★★☆☆

You may need to make these popovers in batches. If not serving immediately, poke a small hole in each to release steam. The popovers hold up surprisingly well; reheat just before serving.

Yield: Makes 1 dozen



Ingredients

2 1/2 cups whole milk
2 1/2 cups all-purpose flour
1 teaspoon coarse salt
6 large eggs, lightly whisked
Unsalted butter, softened, for pans

Directions

Step 1

Preheat oven to 425 degrees. Whisk together milk, flour, and salt. Whisk in eggs. (Mixture will be lumpy.)

Step 2

Heat two 6-cup popover pans in oven for 5 minutes, then quickly brush cups generously with butter. Fill each cup a little more than halfway with batter. Bake for 20 minutes.

Step 3

Reduce oven temperature to 350 degrees. Bake until golden brown, about 25 minutes. Let stand for 5 minutes. Turn out popovers, and serve warm.

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