

Popovers



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Recipe by: Laura Vitale

Makes about 6

Prep Time: 10 minutes

Cook Time: 35 minutes

Ingredients

- 1 cup of Bread Flour
- 1 cup of Whole Milk
- 2 Eggs
- ½ tsp of Salt
- 6 tsp of Vegetable oil
- 1 Tbsp of Unsalted Butter, melted

1) Preheat the oven to 400 degrees, grease a 6 cup popover pan with the vegetable oil, approximately 1 tsp per cup, place the pan in the oven to get it nice and hot.

2) In a large bowl, whisk together really well all the remaining ingredients.

3) Divide the batter evenly among the hot popover pan and pop it in the oven to bake for 35 minutes.



DO NOT OPEN THE OVEN AT ANY TIME OR THEY WILL DEFLATE!!

Serve them immediately!