

Classic Breakfast Recipe: Popovers Without The Pan

Ingredients

- 2 cup whole milk heated to 110F
- 3 large eggs
- 3 tablespoons unsalted butter, melted
- 2 cups bread flour
- 1 teaspoon salt
- 1 teaspoon sugar
- Shortening to grease the pan

Directions

1. Grease a muffin pan with vegetable shortening, then dust lightly with flour. Whisk the eggs in a medium bowl until light and foamy. Slowly whisk in the milk and melted butter until incorporated.
2. combine the flour, salt, and sugar in a large bowl. Whisk three quarters of the milk mixture into the flour mixture until no lumps remain. Whisk in the remaining milk mixture. Transfer the batter to a large measuring cup and cover with plastic. Let rest at room temperature for 1 hour.
3. Just before the hour is up, preheat the oven to 450F. Place the muffin pan in the oven for 2 minutes to warm. Remove from the oven. Whisk the batter to recombine then pour into the prepared muffin pan, dividing evenly between the cups. Bake until just beginning to brown (15 minutes). **Do not open the door to the oven after you put the popovers in.** Reduce the heat to 350F and bake for another 15 minutes, still not opening the oven door until after the 15 minutes are up.
4. Remove the popovers from the oven. Turn them onto a wire rack and pierce the bottoms with a knife to allow the

steam to escape. Cool just enough so they can be handled. Eat immediately and serve with jam.

5. Enjoy!

Recipe adapted from The Kitchen