



Popovers

- 2 eggs
- 3/4 cup milk
- 1/4 cup water
- 1 cup (minus 2 T.) flour, (save the extra flour to dust the pans)
- 1/2 t. kosher salt
- 1 T. butter, melted

Preheat oven to 450°F.

1. Combine the eggs, milk & water in a large measuring cup. Add the melted flour & salt. Whisk together until mostly smooth.
2. Butter popover wells with melted butter, then dust with flour.
3. Fill cups half-full with batter. Bake for 20 minutes, then reduce heat to 325°F and bake 15 minutes longer. Don't open the oven!
4. Remove the pan from the oven and let the popovers cool for about 5 minutes, then remove them from the pan. If needed, run a knife around the sides to help the popover release.

Makes 6 BIG popovers!