

GOLDEN POPOVERS

(From Jeanne Kavanaugh)

3 eggs
1 cup all purpose flour
1 cup milk
3 Tbls. butter, melted
1/2 tsp. salt

In a small, deep mixing bowl, beat eggs slightly. Add flour, milk, melted butter and salt. Beat at low speed 1 minute, or just until smooth. Do not over beat. Pour batter into eight 5 oz. custard cups (grease custard cups very well before filling.) Place on baking sheet. Bake at 375 degrees for 50 minutes, or until firm and brown.

DO NOT OPEN OVEN DOOR DURING COOKING!

For a dry interior, remove from oven after 40 minutes. Cut slit in side of each popover to let steam escape and quickly return to oven for the last 10 minutes.