



# Sparkle Kitchen

## Popovers

### Ingredients

- 1 cup milk (at least 2%, but whole is better)
- 2 eggs
- 3 tablespoons melted butter
- 1 cup flour
- a pinch of salt

### Directions

Using a food processor if you have one (and a sturdy bowl and whisk if you don't), combine the milk, eggs, and 1 tablespoon of the butter. Once those are mixed thoroughly, add the flour and salt and process until the batter is a little foamy.

Meanwhile, heat your oven to 450 degrees. No cheating here, make sure it's fully pre-heated before you go any further.

When the oven is hot, pour the rest of the butter equally in to the wells in the muffin tin and put the whole thing in the oven for about 3 minutes.

Give the batter one last good pulse, then carefully pull the hot pan out and divide the batter among the wells. Put the pan back in the oven for 15 minutes, and do not open the oven door.

Reduce the heat to 350 degrees and bake for 15 minutes, again, without opening the oven.

When the popovers are fully puffed and sound hollow when you tap the top, run a butter knife around the edge of each one to get it to release from the pan.

Eat them while they're hot with extra butter or your favorite jam.

Enjoy!