



Popovers

These muffinlike savories are lightly flavored with vanilla. You can substitute chopped fresh herbs or spices for the vanilla. Purists enjoy popovers seasoned only with salt.

4 cups milk
8 eggs
3 2/3 cups all-purpose flour
2 Tbs. unsalted butter, melted
1 1/2 tsp. vanilla extract
1/2 tsp. salt



Position a rack in the center of an oven, place 2 mini or regular-size popover pans in the oven and preheat to 375°F. Let the pans preheat while you make the batter.

In a saucepan over medium heat, heat the milk until just warm to the touch (about 125°F).

In a large bowl, using a handheld electric mixer, beat the eggs, flour, butter, vanilla, salt and milk on medium speed until just blended, then beat the batter for 1 minute. Pass the batter through a chinois or other fine-mesh strainer to remove any lumps.

With oven mitts, remove the popover pans from the oven and spray the cups with nonstick cooking spray. Divide the batter among the cups and bake until the popovers are puffed and golden, 40 to 45 minutes. Serve hot. Makes 24 mini or 12 regular popovers.