

Popovers

By Mark Bittman

YIELD 12 popovers

TIME 45 minutes

Popovers begin with essentially the same batter as Yorkshire pudding. Purists will tell you that what makes Yorkshire pudding so great is that it's cooked in beef drippings. But butter isn't a bad stand-in, and popovers are pretty easy. You can buy special popover pans, with deeper, narrower cups which force the tops up in a more pronounced fashion, but I wouldn't bother. Any muffin pan will produce a perfect popover if the butter is hot, the batter is rich and smooth and the baker is patient. But the patience ends when the popovers are done: they must be eaten right away.

INGREDIENTS

5 tablespoons melted butter
2 eggs
1 cup milk
1 teaspoon sugar
1 teaspoon salt
1 cup all-purpose flour
1 teaspoon fresh thyme (or 1/2 teaspoon dried), optional

PREPARATION

Step 1

Preheat oven to 425 degrees. Drizzle a teaspoon or so of melted butter in each cup of a 12-cup muffin pan or a popover tin and put it in oven while you make batter.

Step 2

Beat together the eggs, milk, 1 tablespoon butter, sugar and salt. Beat in the flour a little bit at a time and add thyme if using; mixture should be smooth.

Step 3

Carefully remove muffin tin from oven and fill each cup about halfway. Bake for 15 to 20 minutes, then reduce heat to 350 degrees and continue baking for 15 minutes more, or until popovers are puffed and browned. Do not check popovers until they have baked for a total of 30 minutes. Remove from pan immediately and serve hot.

PRIVATE NOTES

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